

LC-MS/MS Analysis of Collagen from Meat Extracts

The poster was presented at American Society for Mass Spectrometry 2009.

Provided by Mr. Takeo Sakuma who belonged to Applied Biosystems/MDS Analytical Technologies.

Author name : Anna S. F. Marques¹, Helio A. Martins-Júnior¹, José L. Da Costa¹, Takeo Sakuma², Daniel Lebre² and Robert Ellis²: ¹Applied Biosystems Brazil, Av. Do Café, 277-1o andar-Torre A, São Paulo, SP Brazil 0431-000; ²Applied Biosystems/MDS Analytical Technologies, 71 Four Valley Dr., Concord, Ontario, Canada L4K 4V8.

Data source : poster

Year : 2009

Conditions

Column : Inertsil Hilic (5 μ m, 150 x 3.0 mm I.D.)

Column Cat. No. : 5020-07735

Eluent : A) 10 mM ammonium acetate in CH₃CN
 B) 10 mM ammonium acetate in H₂O (pH 6.7)
 A/B = 90/10 -4 min- 90/10 -2 min- 75/25 ,v/v

Flow Rate : 0.5 mL/min

Detection : LC/MS/MS (3200TM: ESI, Positive, MRM)

Sample : meat extract, collagen

Analyte : Creatinine
 Hydroxyproline

