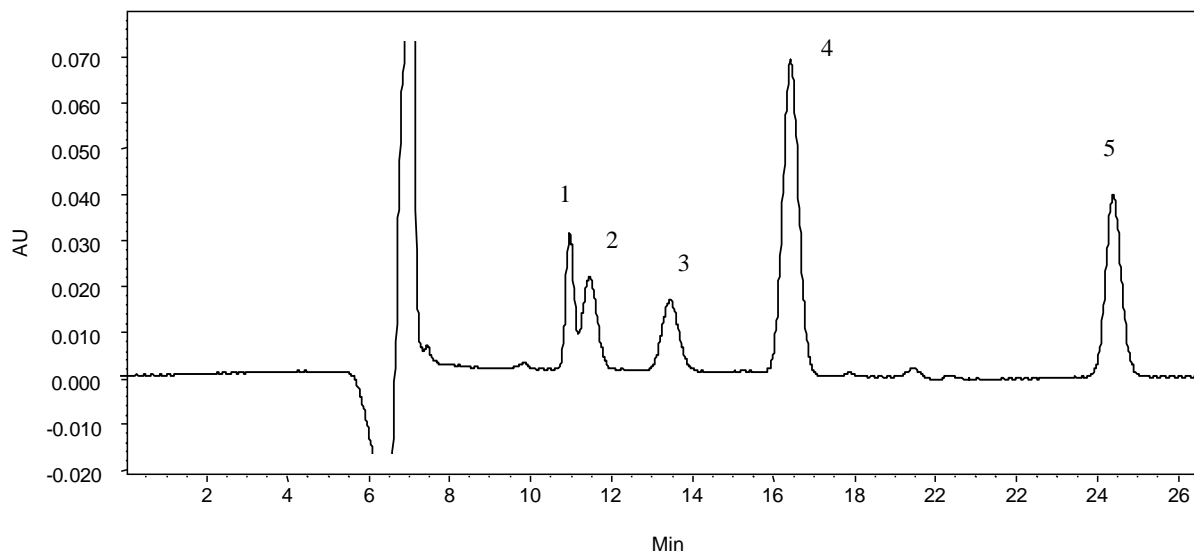
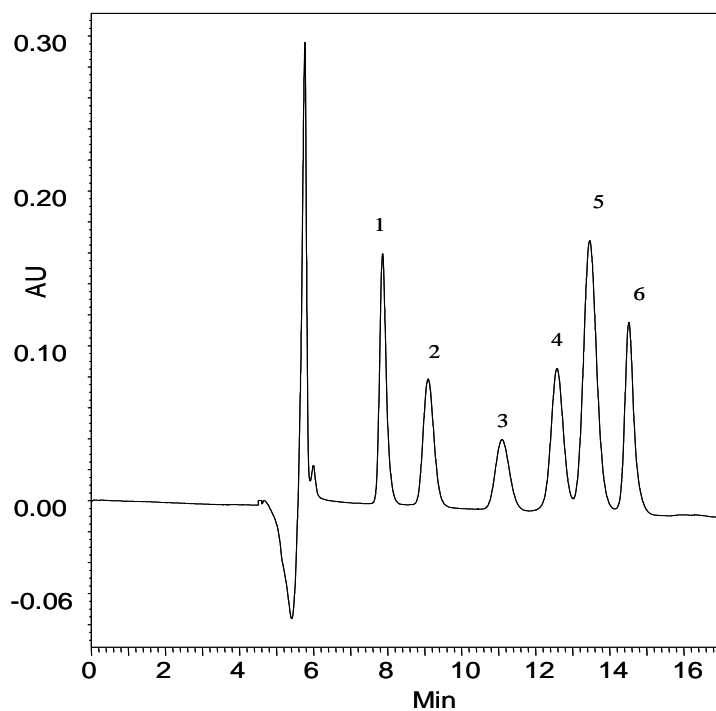




Analysis of Carbohydrates in Food on Carbomix[®]-Ca (5 μ m, 8%, 7.8x300 mm)



Column: Carbomix[®] Ca-NP5 (5 μ m, 8% crosslinkage, 7.8x300 mm)
Mobile Phase: water
Temperature: 85 °C
Flow Rate: 0.5 mL/min
Detection: UV 192 nm
Injection Volume: 2 μ L
Samples (6 mg/mL in H₂O for each): 1. Sucrose, 2. Lactose, 3. Glucose, 4. Fructose, 5. Sorbitol.



Column: Carbomix[®] Ca-NP5 (5 μ m, 8% crosslinkage, 7.8x300 mm)
Mobile phase: Water
Flow rate: 0.6 mL/min
Temperature: 85 °C
Detection: UV 192 nm
Injection volume: 10 μ L
Samples (50 mM in H₂O for each): 1. Melezitose 2. Maltose 3. Glucose 4. Mannose 5. Fructose 6. Adonitol (N=64,200/m)

Keywords: Carbohydrate, Carbomix, calcium form, food