

## Analysis of Food Sugars in Ketchup Using ACQUITY UPLC BEH Amide Columns

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Waters Corporation

This is an Application Brief and does not contain a detailed Experimental section.

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### Abstract

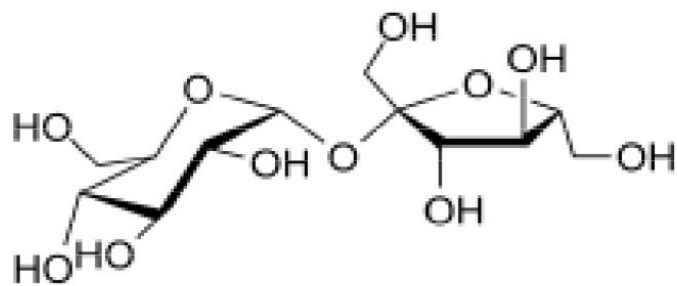
This application brief highlights the analysis of food sugars in ketchup using ACQUITY UPLC BEH Amide Columns.

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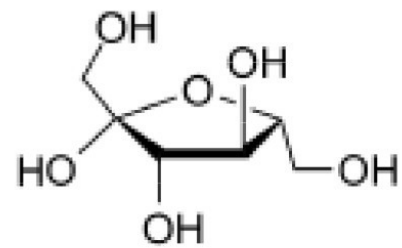
### Introduction

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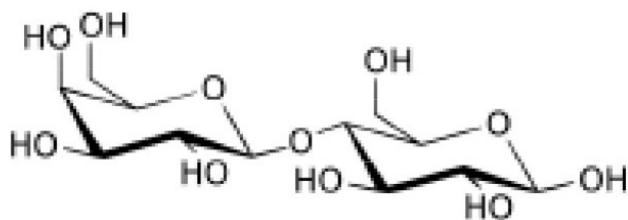
## Structures



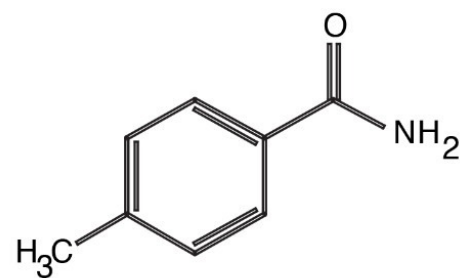
Sucrose



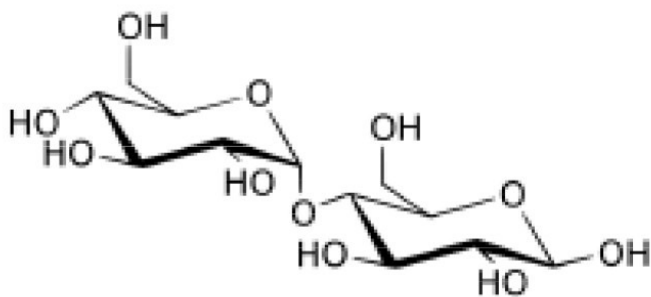
Fructose



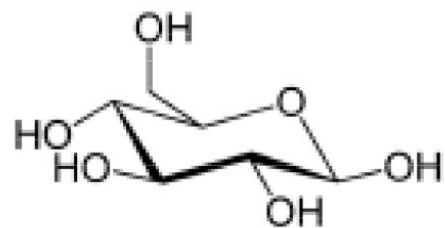
Lactose



p-Toluamide  
(unretained compound)



Maltose



Glucose

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## Experimental

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## Chromatographic Conditions

Column:	ACQUITY UPLC BEH Amide 2.1 x 50 mm, 1.7 $\mu$ m
Part Number:	186004800
Mobile Phase A:	80/20 acetone/H <sub>2</sub> O with 0.05% triethylamine [TEA]
Mobile Phase B:	30/70 acetone/H <sub>2</sub> O with 0.05% triethylamine [TEA]
Flow Rate:	0.15 mL/min
Flow Profile:	95% A/5% B (77.5% acetone with 0.05% TEA)
Injection Volume:	0.7 $\mu$ L (PLNO)
Sample Concentration:	Standards at 1 mg/mL each
Sample Diluent:	50/50 MeCN/H <sub>2</sub> O
Column Temperature:	85 $^{\circ}$ C
Strong Needle Wash:	20/80 MeCN/H <sub>2</sub> O (800 $\mu$ L)
Weak Needle Wash:	75/25 MeCN/H <sub>2</sub> O (500 $\mu$ L)
Seal Wash:	50/50 MeCN/H <sub>2</sub> O
Instrument:	Waters ACQUITY UPLC with ELSD

## ELSD Conditions

Gain:	200
Pressure:	40 psi

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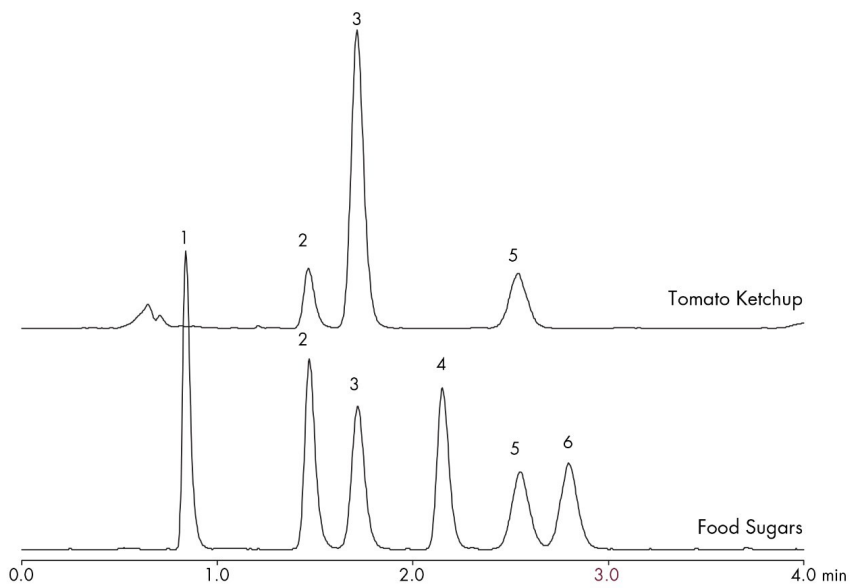
Drift Tube Temperature:	40 °C
Nebulizer:	Cooling
Data Rate:	10 pps
Filter Time Constant:	Normal

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## Results and Discussion

The compounds analysed in this study are:

1. p-Toluamide
2. Fructose
3. Glucose
4. Sucrose
5. Maltose
6. Lactose



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