# Waters™

### Note d'application

# Analysis of Food Sugars/Saccharides in Honey Using ACQUITY UPLC BEH Amide Columns

Waters Corporation



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

## Abstract

This application brief demonstrates analysis of food Sugars/Saccharides in honey.

### Introduction

Compounds analysed in this application brief :

- 1. Fructose
- 2. Glucose
- 3. Sucrose
- 4. Maltose
- 5. Maltotriose
- 6. Maltotetraose
- 7. Maltopentaose

### Structures

# Experimental

# **Chromatographic Conditions**

Column: ACQUITY UPLC BEH Amide 2.1 x 50 mm,

 $1.7 \ \mu m$ 

Part Number: 186004800

Mobile Phase A: 80/20 MeCN/H<sub>2</sub>O with 0.2% triethylamine

[TEA]

Mobile Phase B: 30/70 MeCN/H<sub>2</sub>O with 0.2% triethylamine

[TEA]

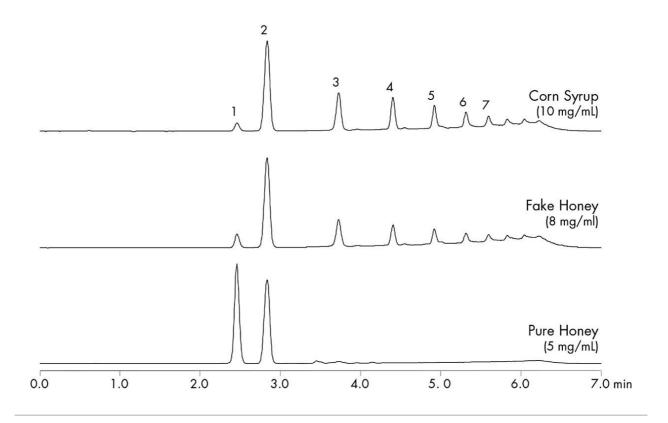
Flow Rate: 0.15 mL/min Injection Volume: 0.7 µL (PLNO) Sample Concentration: Honey and corn syrup at 5-10 mg/mL each Sample Diluent: 50/50 MeCN/H<sub>2</sub>O 45 °C Column Temperature: Strong Needle Wash: 20/80 MeCN/H<sub>2</sub>O (800 μL) Weak Needle Wash: 75/25 MeCN/H<sub>2</sub>O (500 µL) Seal Wash: 50/50 MeCN/H<sub>2</sub>O Instrument: Waters ACQUITY UPLC with ELSD Gradient: 5 minute gradient, 80%-50% MeCN (w/0.2% TEA) with 10 minute reequilibration

Time (min)	Profile
	A%
0.00	100.00
5.00	40.00
5.01	100.00
15.00	100.00

## **ELSD** Conditions

Gain:	200
Pressure:	40 psi
Drift Tube Temperature:	40 °C
Nebulizer:	Cooling
Data Rate:	10 pps
Filter Time Constant:	Normal

# Results and Discussion



1. Fructose, 2. Glucose, 3. Sucrose, 4. Maltose, 5. Maltotriose, 6. Maltotetraose, 7. Maltopentaose

### **Featured Products**

ACQUITY UPLC System <a href="https://www.waters.com/514207">https://www.waters.com/514207</a>

2424 Evaporative Light Scattering (ELS) Detector <a href="https://www.waters.com/514428">https://www.waters.com/514428</a>

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