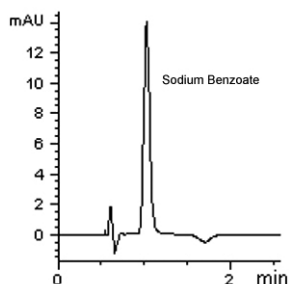
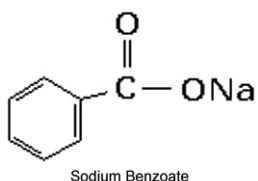


Sodium Benzoate

Fruit Juice Preservative by HPLC



Method Conditions

Column: Cogent Bidentate™, 4µm, 100Å
Catalog No.: 40018-75P
Dimensions: 4.6 x 75 mm
Mobile phase: 90% acetonitrile/10% DI water/
 0.1% ammonium formate
Flow rate: 1.0 mL/min.
Injection Volume: 2 µL
Sample: sodium benzoate in fruit juice
 $t_r = 0.603$ min, RT = 1.025 min
Detection: UV 254 µm

Discussion

A rapid, reliable method is presented for the determination of the preservative sodium benzoate in fruit juice using a Cogent Bidentate™ C18 column. This method can be used to analyze sodium benzoate in sodas, soy sauce, ketchup, peanut butter, cream cheese, and other foods. This method utilizes Aqueous Normal Phase - high-performance liquid chromatography (ANP-HPLC) followed by UV detection for identification of the preservative. The method can detect 0.010% (100 mg/L) of preservative in a juice matrix.

For more information visit www.MTC-USA.com

Note: Sodium benzoate is the preservative that is used in juices to inhibit mold growth, prevent spoilage, and preserve freshness. The Code of Federal Regulations, states that sodium benzoate may be used as a preservative in juices, however, its usage should not result in levels exceeding 0.1% in the beverage. Sodium benzoate/ sodium phenylacetate is an intravenously administered, investigational drug used for the treatment of acute hyperammonemia in infants, children, and adults with urea cycle enzyme deficiencies.

Cat. No.	Description
40018-75P	Cogent Bidentate™ C18 HPLC Column, 4µm,100A 4.6mm x 75mm

