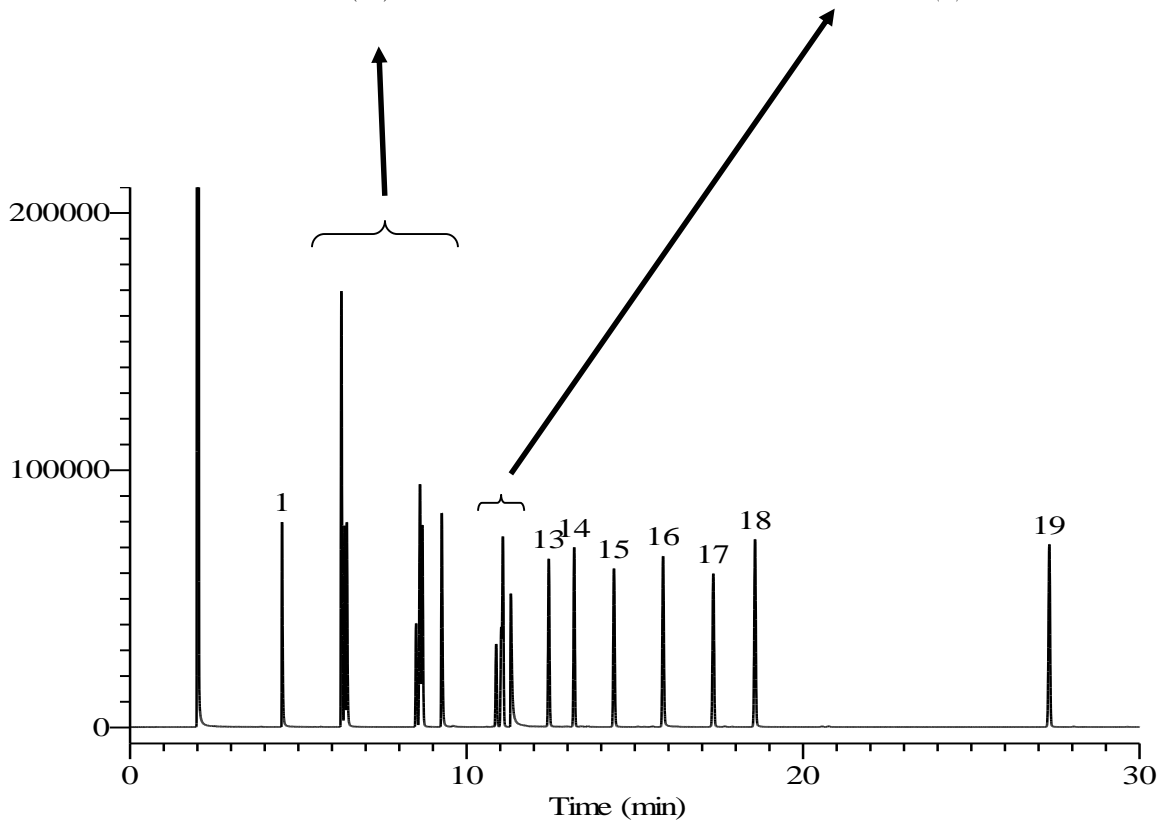
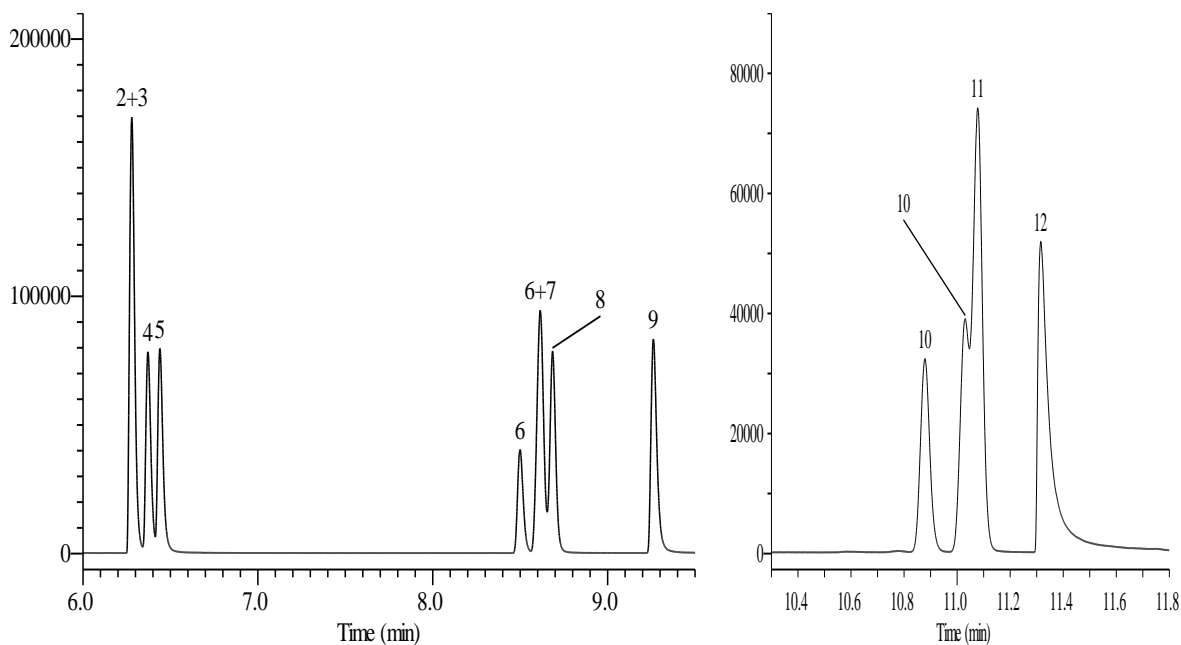


# InertSearch™ for GC

InertCap® Applications

## Flavor by Japanese Standards of Food Additives

Data No. GA228-0591



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InertCap® Applications

## Flavor by Japanese Standards of Food Additives

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### Conditions

<b>System</b>	: GC-FID
<b>Column</b>	: InertCap 1 0.25 mm I.D. x 30 m df = 0.25 µm
<b>Col. Cat. No.</b>	: 1010-11142
<b>Col. Temp.</b>	: 50 °C - 5 °C/min - 230 °C (4 min hold)
<b>Carrier Gas</b>	: He 80 kPa
<b>Injection</b>	: Split flow 120 mL/min 250 °C
<b>Detection</b>	: FID Range 10 <sup>0</sup> 250 °C
<b>Sample Size</b>	: 1000 µg/mL in Methanol 1 µL

### Analyte

1. 2-Methylpyrazine
2. 2,5-Dimethylpyrazine
3. 2,6-Dimethylpyrazine
4. 2-Ethylpyrazine
5. 2,3-Dimethylpyrazine
6. 2-Ethyl-5(6)-methylpyrazine\*
7. 2,3,5-Trimethylpyrazine
8. 2-Ethyl-3-methylpyrazine
9. 5-Ethyl-2-methylpyridine
10. 2-Ethyl-3,(5or6)-dimethylpyrazine\*
11. 2,3,5,6-Tetramethylpyrazine
12. Phenethylamine
13. 5-Methyl-6,7-dihydro-5H-cyclopentapyrazine
14. 2,3-Diethyl-5-methylpyrazine
15. 5,6,7,8-Tetrahydroquinoxaline
16. Isoquinoline
17. 5-Methylquinoxaline
18. 6-Methylquinoxaline
19. 2-(3-Phenylpropyl)pyridine

\*Isomers mixture