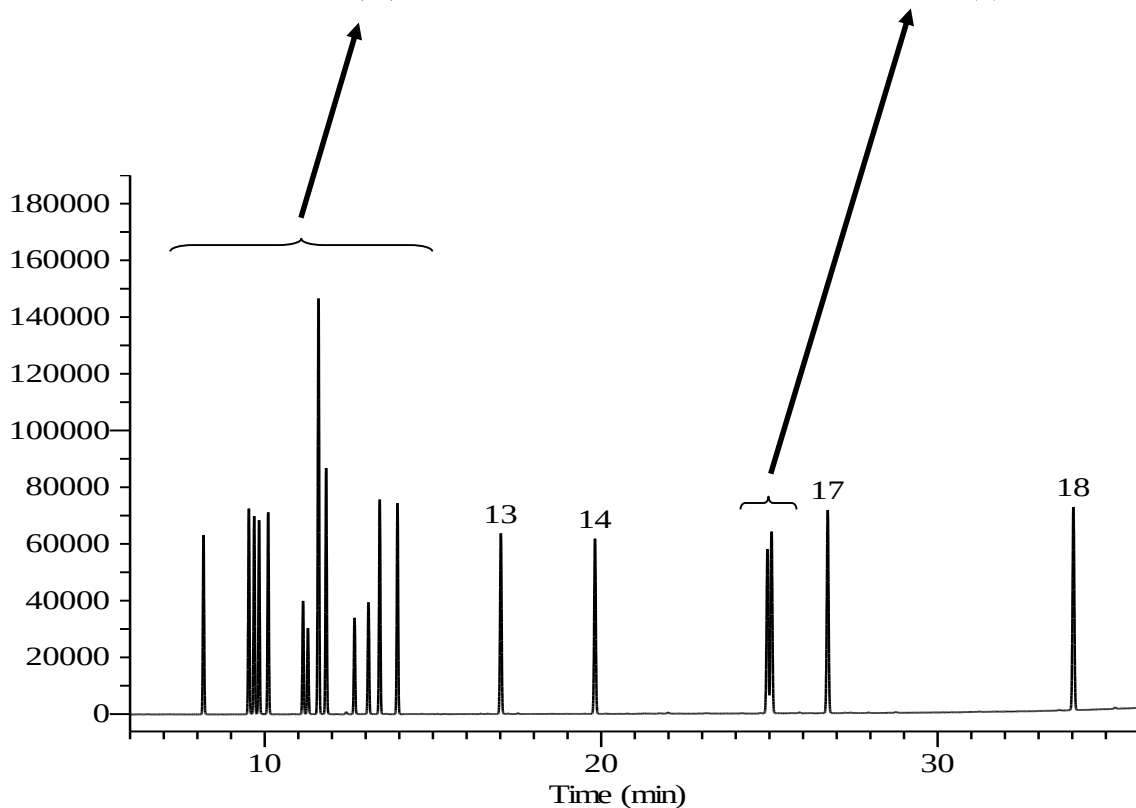
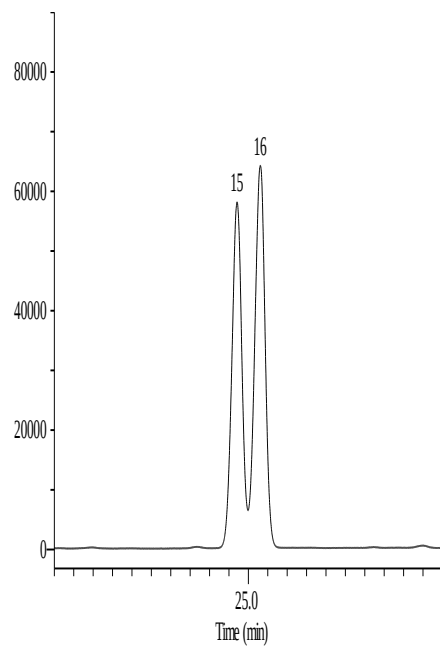
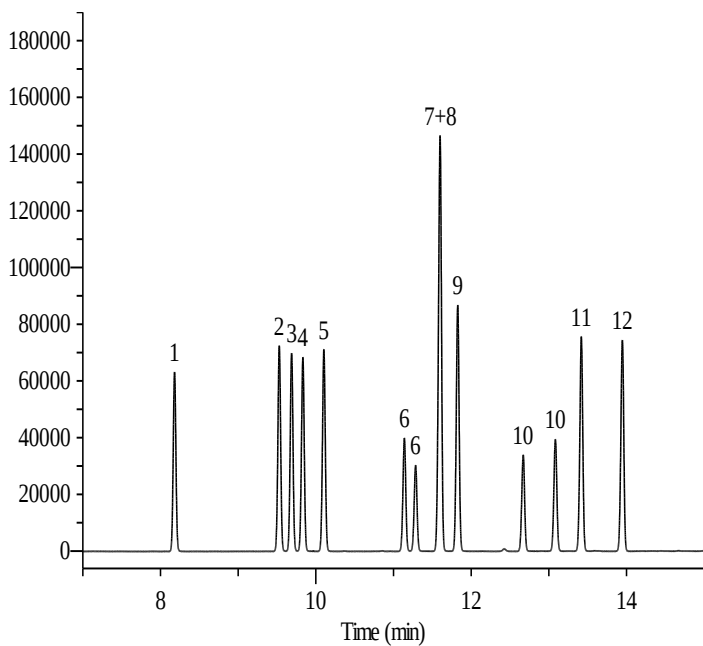


Flavor by Japanese Standards of Food Additives

Data No. GA238-0591



Flavor by Japanese Standards of Food Additives

Data No. GA238-0591

Conditions

System	: GC-FID
Column	: InertCap Pure-WAX 0.25 mm I.D. x 30 m df = 0.25 µm
Col. Cat. No.	: 1010-68142
Col. Temp.	: 50 °C - 5 °C/min - 230 °C (4 min hold)
Carrier Gas	: He 90 kPa
Injection	: Split flow 120 mL/min 250 °C
Detection	: FID Range 10 ⁰ 250 °C
Sample Size	: 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,(5 or 6)-dimethylpyrazine*
11. 2,3,5,6-Tetramethylpyrazine
12. 2,3-Diethyl-5-methylpyrazine
13. 5-Methyl-6,7-dihydro-5H-cyclopentapyrazine
14. 5,6,7,8-Tetrahydroquinoxaline
15. 5-Methylquinoxaline
16. Isoquinoline
17. 6-Methylquinoline
18. 2-(3-Phenylpropyl)pyridine

*Isomers mixture