## SofTA<sup>™</sup> ELSD Profile of Japanese Sake

## **Overview**

This analysis was performed in order to detect amino acids in Sake with a SofTA ELSD. Sake contains various sugar relating compounds making it difficult to find complete separation condition. This chromatogram demonstrates that an ELSD can provide a chromatographic profile of a beverage which contains many compounds which have no UV absorbency.

## **☑** Note

Data has been normalized to bring UV profile at 210nm on scale.

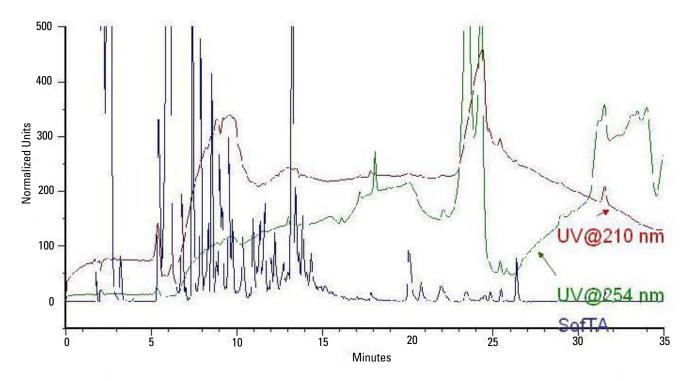


Figure 1: These overlaid chromatograms compare the profile of Japanese Sake analyzed with ELSD, UV at 254 nm and 210 nm.

- Sample: Japanese Sake
- Column: Hypercarb 4.6 x 100 mm 10 °C
- Mobile phase: 20mM NFPA, 20mM NFPA containing 70% CH3CN Gradient
- Flow rate: 0.8 ml/min
- ELSD: Spray Chamber 15 °C Drift Tube 50 °C, FLT=6, Gain=Normal, 5VFS
- UV: 254 nm & 210 nm



P.O. Box 82531, Lincoln, Nebraska, 68501 USA Toll-free: (800) 228-4373 • Phone: (402) 464-0231 • Fax: (402) 465-3091 www.teledyneisco.com

