A New Generation of Evaporative Light-Scattering Detectors for Liquid Chromatography -Universality, Reliability and Cost-Effectiveness in Food Analysis



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Abstract:

Food and beverage safety and compositional information during the full process requires increasing quantities of complete, reliable, fast and cost-effective analyses. Therefore, development of analytical methods using HPLC and U-HPLC gained an increasing importance in Food industry during the last decades. The goals of such analytical work are various, but are mainly oriented towards monitoring of the chemical and biochemical content in R&D, quality control at all stages of production and preservation, and products authenticity.

Among the detectors available in Liquid Chromatography (LC), Evaporative Light-Scattering Detector (ELSD) became in recent years a well established instrument thanks to several theoretical studies based on fundamental investigations and numerous explanations are controlled during the last bith use of the feet of the controlled of the cont

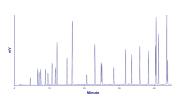
years a well established instrument thanks to several theoretical studies based on fundamental investigations and numerous applications provided during the last thirty years. Indeed, ELSD is considered as a nearly universal, powerful, reliable and cost-effective technique, and is ideally appropriate in Food industry for a great variety of LC applications containing formomphoric and non-chromophoric compounds. Today, the power of this detection mode is further extended with the ultimate model which proposes a genuine and efficient Low-Temperature technology (LT-ELSD**) combined with an innovative detection chamber, thus providing the highest sensitivities with all compounds including semi-volatile and thermo-labile ones.

To show the strength and the versatility of this ELSD model, several LC applications in Food analysis are developed in this work. These applications use the most recent LC media, such as multi-mode, HILC and sub-two-micron particle phases, allowing outstanding separations and simultaneous analyses of a wide range of compounds. This work proposes several selected LC-ELSD methods and includes the analyses of the following groups of compounds:

- Lipids, phospholipids.
- Sugars, polytois. sweeteners

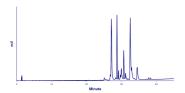
- Sugars, polyols, sweeteners. Amino acids, peptides, protei Organic acids, phenolics. Vitamins.

Global HPLC/LT-ELSD Method for Lipids



nin 'ACN/H2O/Formic acid (500:300:198:2) - B: MeOH/A

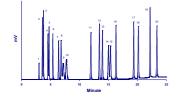
9) 0-3 minutes: 100%A, 3-43 minutes: from 100%A to 100%B



	RT	%RSD (n=6)		LOD (S/N=3)
	Minutes	RT	Response	ng (o.c.)
1 - Lauric acid	4.87	0.22	4.7	16.2*
2 - Linolenic acid	7.17	0.21	3.3	4.1
3 - Myristic acid	7.58	0.21	2.1	1.6
4 - Retinol (Vit A)	8.10	0.20	3.3	3.6
5 - Linoleic acid	9.43	0.20	2.1	5.1
6 - Monolein	10.21	0.14	3.3	4.8
7 - Palmitic acid	11.43	0.25	2.9	0.8
8 - Oleic acid	12.35	0.23	2.0	5.7
9 - Hexadecanol	12.88	0.12	4.6	2.1
10 - Stearic acid	15.77	0.16	2.2	0.5
11 - Octadecanol	17.32	0.11	2.6	0.5
12 - Eicosanol	21.63	0.06	3.1	0.7
13 - Cholesterol	23.80	0.17	2.8	1.3
14 - Docosanol	25.57	0.06	3.2	0.9
15 - a-Tocopherol (Vit E)	25.80	0.06	2.9	3.8
16 - Vitamin K	29.20	0.02	3.6	3.8
17 - Squalene	32.54	0.12	2.0	2.4
18 - Diolein	34.13	0.06	2.8	2.3
19 - Trilaurin	36.50	0.10	3.1	2.1
20 - Trilinolenin	38.90	0.08	4.0	2.5
21 - Trimyristin	40.97	0.08	4.7	1.7
22 - Coenzyme Q10	41.09	0.03	2.7	1.8
23 - Trilinolein	41.73	0.06	3.6	1.9
24 - Tripalmitin	44.09	0.06	3.9	1.7

0-3 minutes: 100%A, 3-43 minutes: from 100%A to 100%B

Global HPLC/LT-ELSD Method for Carbohydrates

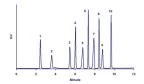


Chromatogram of the Simultaneous HPLC/LT-ELSD Analysis of Polyols, Mono-, Di- and Oligosaccharides.

Iume: 2µL takt UK-Amino (3µm, 3.0 x 250mm), 60°C

or: SEDEX 90LT, 28°C, 3.5bar

Global HPLC/LT-ELSD Method for Natural and Artificial Sweeteners



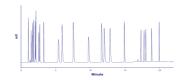
Chromatogram of the Simultaneous HILIC/LT-ELSD Analysis of Natural and Artificial Sweeteners including Polyols.

Standard mixture: 1 - Eryhniol. 2 - Sucralone. 3 - Sorbiol. 4 - Neotume. 5 - Acesulfame. Neohesperidin dihydrochalcone. 7 - Saccharin. 8 - Appartame. 9 - Cyclamate, 10 - Rebauc Aften Stevel, Coloncentrations Coloncentration Coloncentrations Coloncentration Coloncentration Coloncentration Colonc

e: 0.5mL/min Ammonium acetate 50mM, pH5 (A) / ACN (B) st: 0-0.5 minute: 5%A. 0.5-10 minutes: from 5%A to 30%A

Detector: SEDEX 90LT 35% 3 5har

Direct HPLC/LT-ELSD Analysis of Underivatized Amino Acids

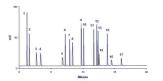


on volume: 2µL in: Zorbax SB-C18 (1,8µm, 2,1 x 150mm), 40°C

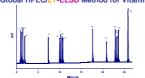
ector: SEDEX 90LT, 50°C, 3.5bar

1 - Taurine	1.08	0.05	1.7	2.2
2 - Glycine	1.47	0.04	2.1	2.8
3 - Aspartic acid	1.64	0.05	1.4	2.3
4 - Glutamine	1.77	0.04	3.2	3.2
5 - Glutamic acid	2.01	0.06	1.4	2.5
6 - Threonine	2.10	0.04	1.0	2.3
7 - GABA	2.50	0.06	6.1	2.0
8 - Cysteine	2.65	0.03	3.2	4.3
9 - Ornithine	3.23	0.05	1.1	2.4
10 - Lysine	5.17	0.19	1.4	5.2
11 - Proline	5.65	0.21	1.0	7.5
12 - Histidine	7.23	0.14	1.6	3.8
13 - Theanine	9.37	0.14	1.7	6.7
14 - Arginine	11.29	0.17	1.5	4.5
15 - Valine	11.77	0.12	1.9	6.3
16 - Methionine	12.53	0.14	1.9	6.4
17 - Tyrosine	14.67	0.05	2.4	2.9
18 - Isoleucine	17.13	0.07	1.8	1.7
19 - Leucine	17.60	0.03	1.7	1.6
20 - Norleucine	17.88	0.07	1.3	1.5
21 - Phenylalanine	18.75	0.03	0.9	1.6
22 - Tomtonhana	10.00	0.00	4.0	

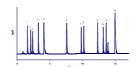
Global HPLC/LT-ELSD Method for Amino Acids, Peptides and Proteins Chromatogram of the Direct and Simultaneous HPLC/LT-ELSD Analysis of Amino Acids, Peptides and Proteins.



Global HPLC/LT-ELSD Method for Vitamins



HPLC/LT-ELSD Analysis of Organic Acids



Ribonuclease A. 15 - Cytocurome C., 10: - Indication volume: 2µL Column: Ascentis Express Peptide ES-C18 (2.7µm, 2.1 x 150mm), 25°C Flowrate: 0.3ml Finute: 25°A, 0.1% TFA (B) Elluent: HZO = 0.1% TFA (B) Gradient: 0.0-5.1% minute: 25°A, 0.5-15 minutes from 25′AB to 80% B Detector: SEDEX 90LT, 50°C, 3.5bar

Chromatogram of the Simultaneous HPLC/LT-ELSD Analysis of Water- and Fat-Soluble Vitamins.

Standard mixture: 1 - Thiamin (B1), 2 - myo-inosisio (B8), 3 - Pyridoxine (B6), 4 - Ascorbic acid 6 - Pantohenic acid (B5), 6 - Folic acid (B9), 7 - Cyanocobalamine (B12), 6 - Rhotlavin (B2), 9 Biotin (B7), 10 - Renind (A), 11 - Menaquironi (R5), 12 - Eripocalislero (D2), 13 - Chidecalislero (D2), 14 - a Trocophero (C), 15 - Phylicophione (R1), Correctination Coppun is Coloppin. D3), 14 - 8-10copherol (E), 15 - Phylloquinone (K1), (Concer njection volume: 2µL

Column: Intakt Scherzo SM-C18 (3µm, 2 x 150mm), 30°C

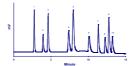
Jollants. Natural Colorate Co. 2016 Maria Co. 2016

Detector: SEDEX 90LT, 40°C, 3.5bar

Chromatogram of the Simultaneous HPLC/LT-ELSD Analysis of Organic and Phenolic Acids.

Imitature: 1 - Ouiric acid, 2 - Malic acid, 3 - Tartaric acid, 4 - Succinic acid, 5 - Clari acid, 7 - Lacid; acid, 8 - Protocolaterhuic acid, 9 - 44 hydroxyphemylacetic acid, 10 -ric acid, 11 - Syring; acid, 12 - Gensics acid, (Concentration: 80ppm to 150ppm), Intrials Scherzo SM-C18 (Jun. 2 x 150mm), 30°C 0.3ml/min H2O + 0.3% HCDOH - B: ACN + 1% HCDOH 0.2 mlmines: 100% 2-10 minutes: 100% 2-10 minutes: 20% IS

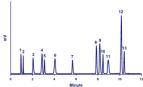
Global HPLC/LT-ELSD Method for Inorganic Ions



Chromatogram of the Simultaneous HPLC/LT-ELSD Analysis of Inorganic Anions and Cations.

Standard mixture: 1 - NO₃, 2 - Br, 3 - Cl, 4 - K, 5 - Na, 6 - PO₄, 7 - SO₄, 8 - Zn, 9 - Mg, 10 - Ca, (Concentration: 80ppm to 200ppm). tion volume: 2µL mn: ZIC-HILIC (3.5µm, 2.1 x 150mm), 40°C

Global HPLC/LT-ELSD Method for Food Additives and Supplements



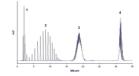
Chromatogram of the Simultaneous HILIC/LT-ELSD Analysis of Several Food Additives and Supplements.

Standard mitters: Calliane, 2. Vilamin, B. 3. Vilamin, B. 8, 4. CHoride, 5. Expirital, 6. Vilamin, C. 7. Xylisti, 8. Potessium, 9. Sodium, 10. Rebaudiceide A (from Stavia, 11. Taurine IVIlamine), C. 3. Challane; acid, (Canarine; acid, (Canarine; acid, (Canarine; acid, (Canarine; acid, Canarine; acid, Stavia), 11. Taurine IVIII. (2.7µm, 2.1 x 150mm), 30°C

Elberti. Amonium formate 200mM, p451 (A) / ACM (B)

Elberti. Amonium formate 200mM, p451 (A) / ACM (B)

Simultaneous HPLC/LT-ELSD Analysis of Several Surfactants



The examples developed in this work demonstrate the Universal applicability of LT-ELSD in HPLC with high sensitivities for various types of compounds such as fatty acids, fatty alcohols, mono-, di- and triglycerides, phospholipids and other compounds related to lipids, m di- and oligosaccharides, polyols, natural and artificial sweeteners, fat- and water-soluble vitamins, amino acids, peptides, proteins, organic acids, phenolic acids, inorganic anions and cations, surfactants... These applications using a single Universal detector are straightfor to operate and do not require any additional equipment.

The New SEDEX 90LT benefits from both the Low-Temperature technology and a new optical head design based on a laser, which results in an outstanding sensitivity increase with LOD (S/N=3) down to the low-nanogram and even to the sub-nanogram levels (e.g. 500pg for Stearic acid and Octadecanol, 70pg for Eicosanol).

As a conclusion, the association of the most recent chromatography media and the New generation of high-performance LT-ELSDs provides the analysts with a quite relevant, reliable and cost-effective solution to their separation and quantification challenges.