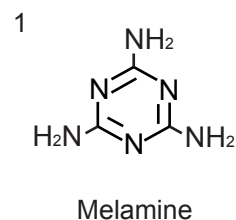
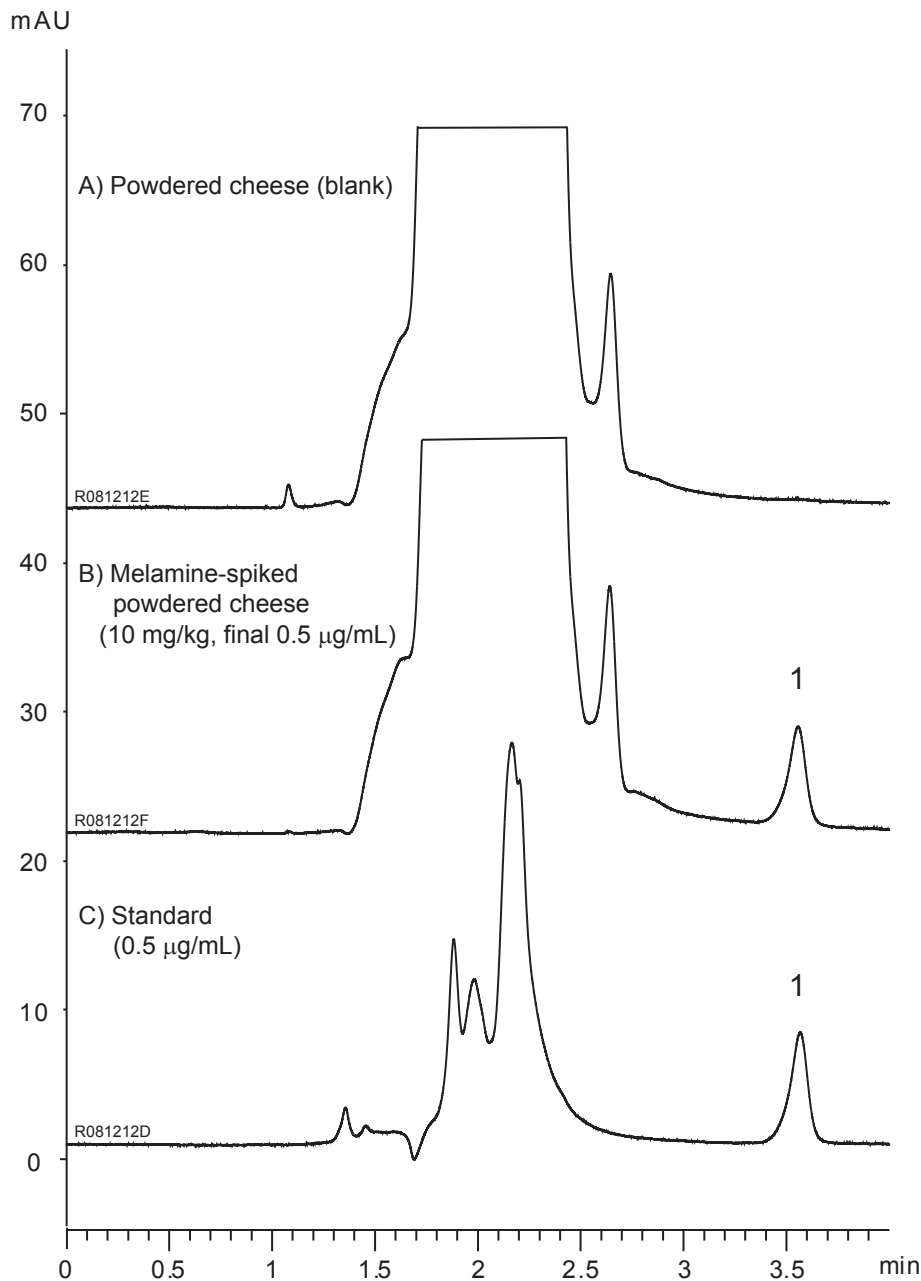


粉チーズ中のメラミン - LC/MS対応条件

Melamine in powdered cheese - applicable to LC/MS analysis

R081212Z



Sample preparation method

Powdered cheese (1 g)
 ← 50% aqueous acetonitrile (5 mL)
 Sonication for 30 min
 Centrifugation at 10000 rpm for 10 min
 Filtration
 Dilution 4 times with acetonitrile
 Filtration
 Injection

Column : YMC-Pack Diol-NP (5 µm, 12 nm)
 150 X 3.0 mm I.D.
 Eluent : 10 mM CH₃COONH₄/methanol (5/95)
 Flow rate : 0.4 mL/min
 Temperature : 40°C
 Detection : UV at 210 nm
 Injection : 5 µL