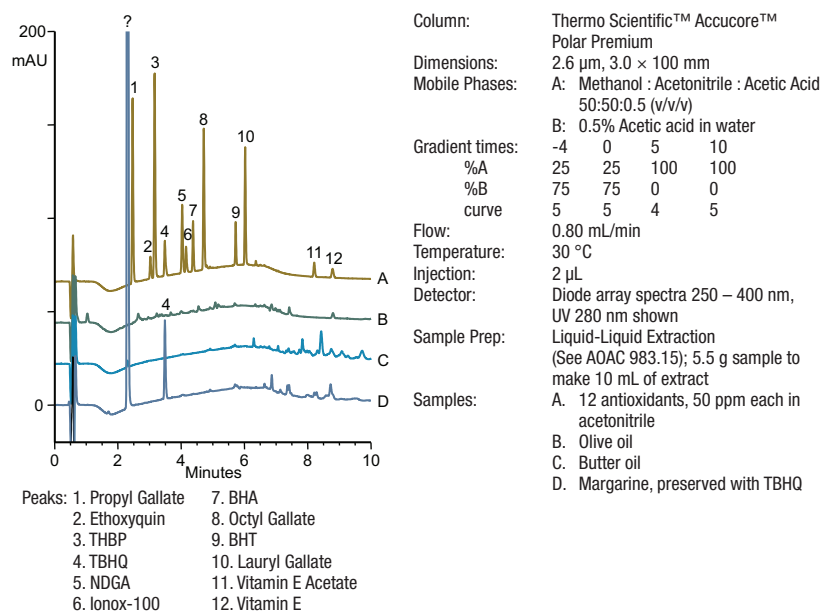


Antioxidants in Edible Oils Using Accucore Polar Premium



PB20875_E 10/13S

Phenolic antioxidants are commonly used as preservatives for edible oils and fats to prevent rancidity. AOAC Method 983.15 was developed to assay levels in finished food products. This method specifies a C18 column that provides suitable selectivity in many cases, but sometimes there can be matrix interferences; for example propyl gallate coelutes with the unknown matrix peak. The Accucore Polar Premium, based on solid core technology, provides the speed, efficiency, and alternate selectivity to resolve propyl gallate from the unknown matrix peak.