



Natural vanilla is a complex mixture consisting of over one hundred identifiable flavor components, only four of which are analyzed regularly as a measure of quality. AOAC Official Method 990.25 is a widely used standard method for identifying flavor components in vanilla. However, using the column specified in that method requires an analysis time longer than 1 hour. Using the Acclaim Fast LC column, the same separation can be achieved in approximately one quarter the time, with better peak resolution.