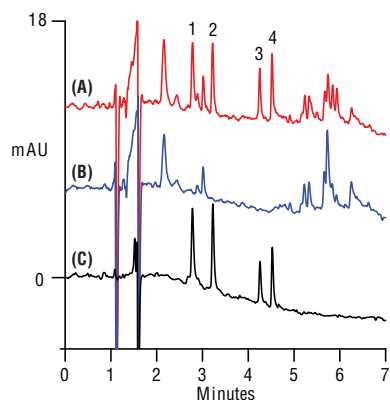


## Tetracyclines in Pork on a Thermo Scientific™ Acclaim™ PolarAdvantage (PA) Column



Reference: Farrington et. al., "Food Additives and Contaminants", 1991, Vol. 8, No. 1, 55-64.

Column: Thermo Scientific™ Acclaim™ PA C18

5  $\mu$ m, 4.6  $\times$  150 mm

Pump: Thermo Scientific™ Dionex™

Summit P580 HPG/4

Mobile Phase: (A) 22 mM  $H_3PO_4$ , 0.5 mM  $Na_4P_2O_7$

(B) Acetonitrile

Gradient: Time 0.0 0.5 7.0

%A 82 82 45

%B 18 18 55

Flow: 1.5 mL/min

Temperature: 30 °C

Injection: ASI-100 autosampler, 60  $\mu$ L

Detector: UVD 340U, UV at 360 nm

Samples: (A) Spiked pork muscle,

1.0  $\mu$ g/g each

(B) Control pork

(C) Tetracycline standards,

0.33  $\mu$ g/mL in water

Sample Prep.: - 2.0 g pork muscle tissue

- Grind with mortar and pestle

in sequence with

0.1 g of citric acid

1.0 mL of 3.6 M  $HNO_3$

4.0 mL of methanol

1.0 mL of water

- Centrifuge

Peaks: 1. Oxytetracycline

2. Tetracycline

3. Chlortetracycline

4. Doxycycline

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