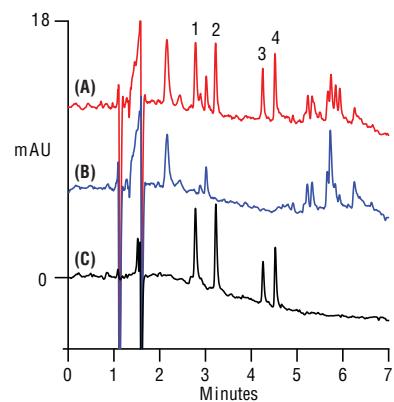


Tetracyclines in Pork on a Thermo Scientific™ Acclaim™ PolarAdvantage (PA) Column



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

Column: Thermo Scientific™ Acclaim™ PA C18
5 μ m, 4.6 x 150 mm
Pump: Thermo Scientific™ Dionex™
Summit P580 HPG/4
Mobile Phase: (A) 22 mM H_3PO_4 , 0.5 mM $\text{Na}_4\text{P}_2\text{O}_7$
(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 μ L
Detector: UVD 340U, UV at 360 nm
Samples: (A) Spiked pork muscle,
1.0 μ g/g each
(B) Control pork
(C) Tetracycline standards,
0.33 μ 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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