

## Preparative Separation of Apple Flavours from Extract

<b>Method</b>	VFD0106J		
<b>HPLC</b>	RP-Mode, preparative		
<b>Column:</b>	Eurospher II 100-10 C18, 150 x 20 mm ID		
<b>Phase:</b>	Eurospher II 100-10 C18		
<b>Conditions:</b>	Eluent:	A Water; B Ethanol	
	Gradient:	0.0 min	55 % A 45 % B
		15.0 min	55 % A 45 % B
		25.0 min	0 % A 100 % B
		30.0 min	55 % A 45 % B
		35.0 min	55 % A 45 % B
	Flow rate:	25 mL/min	
	Temperature:	ambient	
	Volume:	200 µL and 1000 µL	

Order No. 15PE181E2N



**Detection:** UV 200 nm, 3 mm flow cell

**Substances:** trans-2-Hexen-1-al; trans-2-Hexen-1-ol; Methyl 2-methylbutyrate; Ethyl isobutyrate; Ethyl butyrate; n-Butyl acetate; Ethyl 2-methylbutyrate; Ethyl valerate; 3-Methylbutyl acetate; 2-Methylbutyl acetate;

**Keywords:** Apple, Flavours, Extract

### Chromatogram:

- 1 trans-2-Hexen-1-al ( $C_6H_{10}O$ )
- 2 trans-2-Hexen-1-ol ( $C_6H_{12}O$ )
- 3 Methyl 2-methylbutyrate ( $C_6H_{12}O_2$ )  
Ethyl isobutyrate ( $C_6H_{12}O_2$ )  
Ethyl butyrate ( $C_6H_{12}O_2$ )  
n-Butyl acetate ( $C_6H_{12}O_2$ )
- 4 Ethyl 2-methylbutyrate ( $C_7H_{14}O_2$ )  
Ethyl valerate ( $C_7H_{14}O_2$ )  
3-Methylbutyl acetate ( $C_7H_{14}O_2$ )  
2-Methylbutyl acetate ( $C_7H_{14}O_2$ )
- 5 other compounds  
(elution with higher Ethanol concentration)

