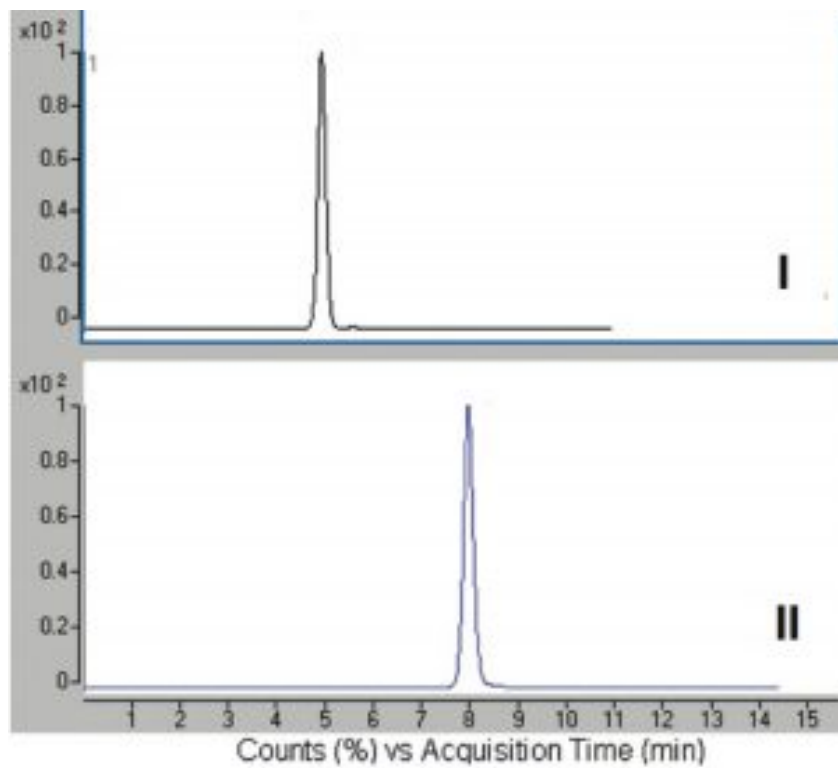


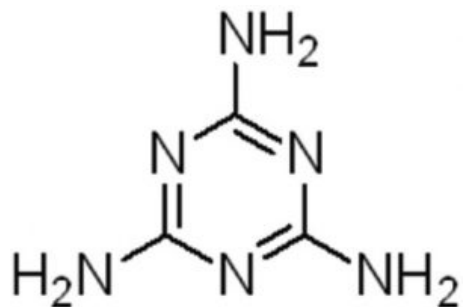


Melamine Analyzed with LCMS - AppNote

Detect Trace Levels of Melamine

The unique chemical properties of Melamine (base functionalities) present challenges in obtaining Retention and adequate Sensitivity, when using standard HPLC Columns. In this Method, Melamine is Analyzed under Aqueous Normal Phase (*ANP*) conditions with an increased Sensitivity making it possible for detection at Trace Levels.





Peak:

Melamine m/z 127 (M+H)⁺

Method Conditions

Column: Cogent Diamond Hydride™, 4μm, 100Å

Catalog No.: 70000-15P-2

Dimensions: 2.1 x 150mm

Mobile Phase:

I: 60% acetonitrile / 40% DI water / 0.1% formic acid

II: 70% acetonitrile / 30% DI water / 0.1% formic acid

Flow rate: 0.4mL / minute

Detection: ESI - pos - Agilent 6210 MSD TOF Mass Spectrometer

Sample Preparation: 166.7μg / mL of compound in 50% Acetonitrile / DI Water / 0.1% Acetic Acid. Run 1:1000



dilution in 80% Acetonitrile / DI Water / 0.1% Acetic Acid
t₀: 1.44 minute

Notes: Several dogs and cats died or were seriously ill after consumption of pet foods which had been manufactured with adulterated wheat glutens. After testing of the wheat glutens it was determined that they contained significant levels of Melamine and / or several related compounds.



Attachment

No 50 Melamine Analyzed with LCMS pdf 0.2 Mb [Download File](#)