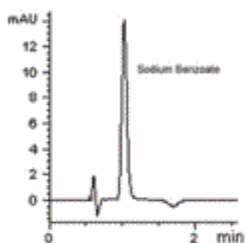
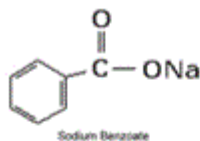


Sodium Benzoate

Fruit Juice Preservative by HPLC



Notes: Sodium benzoate is the preservative that is used in juices to inhibit mold growth, prevent spoilage, and preserve freshness. The Code of Federal Regulations, states that sodium benzoate may be used as a preservative in juices, however, its usage should not result in levels exceeding 0.1% in the beverage. Sodium benzoate/sodium phenylacetate is an intravenously administered, investigational drug used for the treatment of acute hyperammonemia in infants, children, and adults with urea cycle enzyme deficiencies.

Method Conditions

Column: **Cogent Bidentate™**, 4µm, 100Å

Catalog No.: 40018-75P

Dimensions: 4.6 x 75 mm

Mobile Phase: 10% DI H₂O/ 90% acetonitrile/ 0.1% ammonium formate

Injection vol.: 2µL

Flow rate: 0.4 mL/min

Detection: UV 254 µm

Sample: Sodium benzoate in fruit juice. RT = 1.025 min

t₀: 0.603 min

Discussion

A rapid, reliable method is presented for the determination of the preservative sodium benzoate in fruit juice using a Cogent Bidentate C18 column. This method can be used to analyze sodium benzoate in sodas, soy sauce, ketchup, peanut butter, cream cheese, and other foods. This method utilizes Aqueous Normal Phase - high-performance liquid chromatography (ANP-HPLC) followed by UV detection for identification of the preservative. The method can detect 0.010% (100 mg/L) of preservative in a juice matrix.



Attachments

No 65 Sodium Benzoate.pdf 0.1 Mb [Download File](#)