



**Dimensions:** 2.1 x 150 mm

**Mobile Phase:**

50% A: DI Water / 0.1% Formic Acid

50% B: Acetonitrile / 0.1% Formic Acid

**Injection vol.:** 1 µL

**Flow rate:** 0.5mL / minute

**Detection:** ESI - POS - PerkinElmer, Flexar SQ 300 Mass Spectrometer

**Temperature:** 25°C

**Sample Preparation:**

Standard: 5 ppm of Limonin in 20% DI Water / 0.1% Formic Acid / 40% Acetonitrile / 40% Methanol.

Spiked Orange Juice preparation: Orange juice was spiked with 2.5 ppm Limonin, filtered, and injected.

**t<sub>0</sub>:** 1.1 minute

**Note:** Limonin is a bitter compound which may negatively affect juice quality. The compound is found in the seeds and membrane tissue of the fruit. It is very important for groves to determine the level of Limonin in juice so the correct recovery settings for the juice production can be set. The level of Limonin can change dramatically from season to season. It also depends on the fruit size. The analysis of Limonin is crucial in production of high quality non bitter fruit juices.



**Attachment**

**No 281 Limonin in Orange Juice LCMS pdf** 0.2 Mb [Download File](#)