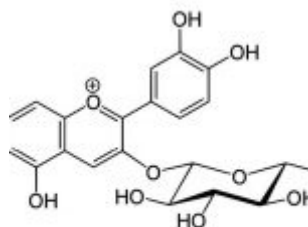
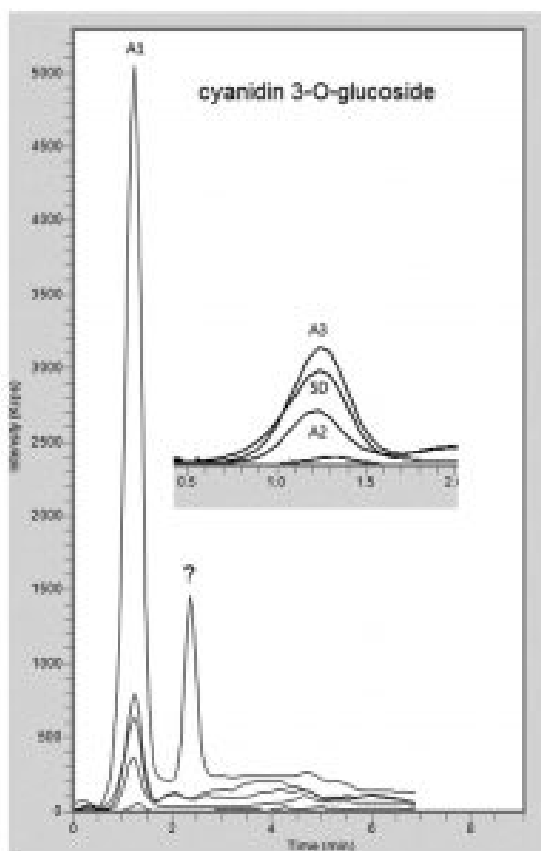


Cyanidin-3-O-Glucoside Analyzed in Fruit – AppNote

Analysis in Fruit and Vegetable Extracts

Click [HERE](#) for Column Ordering Information.

In this analysis of proprietary fruit & vegetable extracts, the presence of Cyanidin-3-O-Glucoside was confirmed in three out of four extracts. The peaks were Symmetrical and Retained beyond the dead volume. The Method after validation can be used to quality control of commercial fruit extracts as well in studies of bioactivities of this important class of compounds.



Cyanidin 3-O-glucoside

Peak:

A1. Cyanidin 3-O-Glucoside 449 m/z [M+]

Method Conditions

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

Catalog No.: [69020-05P-2](#)

Dimensions: 2.1 x 50mm

Mobile Phase:

A: DI Water with 0.1% Formic Acid (v/v)

B: Acetonitrile with 0.1% Formic Acid (v/v)

Gradient:

Time (minutes)	%B
0	15
4	80
6	80
7	15

Post Time: 3 minutes

Injection vol.: 1µL

Flow rate: 0.4mL / minutes

Detection: ESI - POS - Perkin Elmer, Flexar SQ 300 Mass Spectrometer

Sample Preparation: Four proprietary fruit or vegetable extracts were analyzed. Samples were marked A1 to A4.

t₀: 0.4 minutes

Note: Anthocyanins are present in fruits and vegetables. They are natural colorants (red color). Recent studies show that in addition to antioxidant properties they exhibit anticancer activity[1]. Also anthocyanins have benefits for the prevention of obesity and diabetes.

[1] Pei-Ni Chen, Shu-Chen Chu, Hui-Ling Chiou, Wu-Hsien Kuo, Chui-Liang Chiang, Yih-Shou Hsieh, Cancer Letters, Volume 235, Issue, 28 April 2006, Pages 248-259

**Attachment**

No 295 Cyanidin-3-O-Glucoside Analyzed in Fruit pdf 0.3 Mb [Download File](#)

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