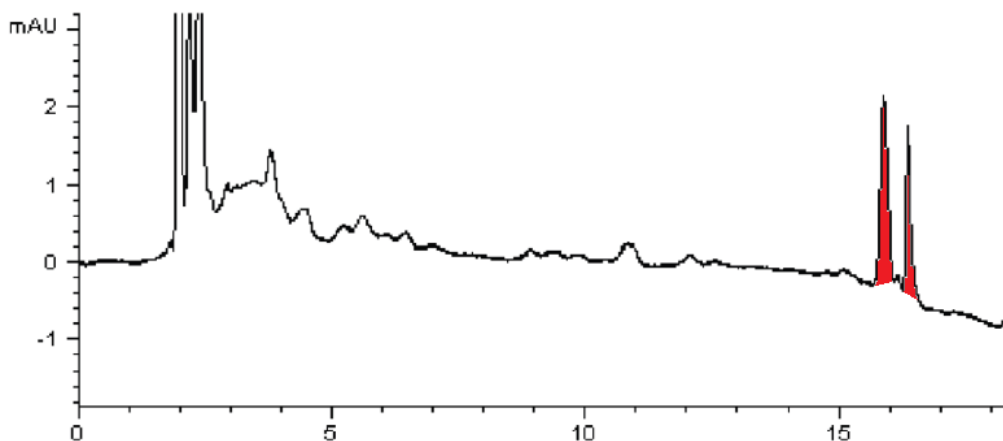


## Avoid Sample Cleanup for Food and Beverages – Extended AppNote

### 3 Methods to Avoid Sample Cleanup with Histamine, Limonin & Folic Acid

Food and beverage analysis is complicated by the complex nature of the sample. In many cases, extensive sample cleanup techniques such as Solid Phase Extraction (SPE) may be required to avoid problems associated with the sample matrix. In this Application Note, three strategies are described for omitting offline sample cleanup steps.

The first is to use an Aqueous Normal Phase (ANP) Retention technique and interfering compounds elute at the solvent front while the polar analyte is retained. The second is to incorporate a Column wash step into the injection sequence. This step will elute strongly retained compounds which may build up on the Column. The third approach is to use LCMS Methods, where the analyte peak can be isolated by extracted ion chromatograms (EIC).



[Click on below to](#)

[download the full Method Conditions:](#)

**Attachment**

**No 334 Avoid Sample Cleanup for Food and Beverages - Minimal Matrix Effects.pdf** 0.9 Mb [Download File](#)

Printed from the Chrom Resource Center

Copyright 2024, All Rights Apply

**MicroSolv Technology Corporation**

9158 Industrial Blvd. NE, Leland, NC 28451

tel. (732) 380-8900, fax (910) 769-9435

Email: [customers@mtc-usa.com](mailto:customers@mtc-usa.com)

Website: [www.mtc-usa.com](http://www.mtc-usa.com)