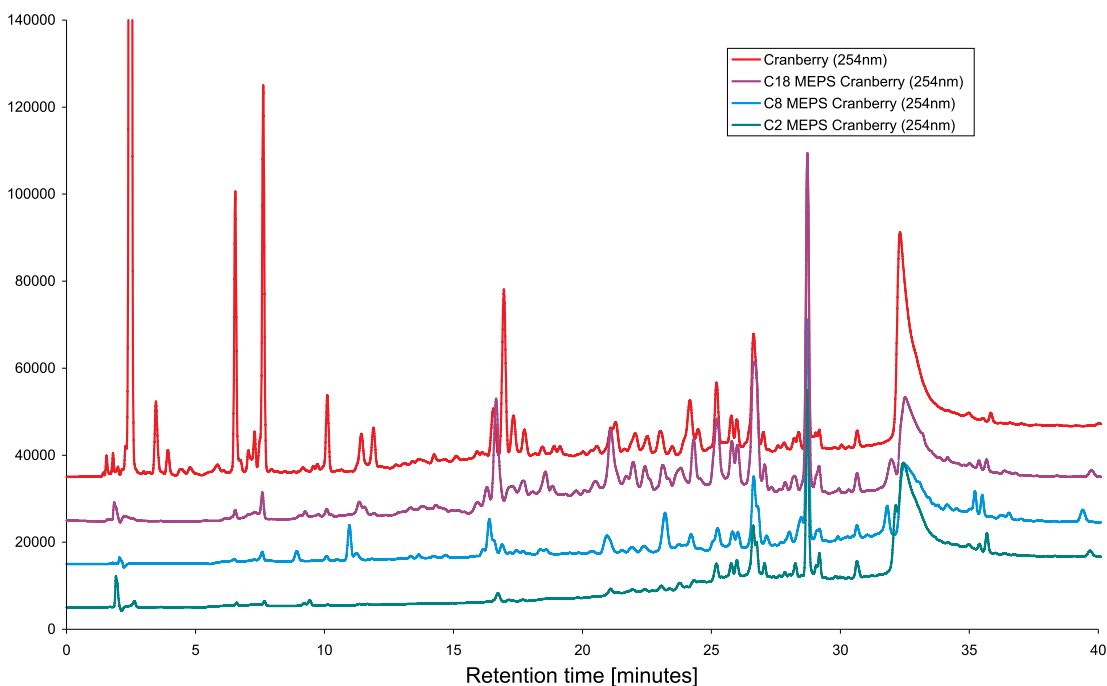




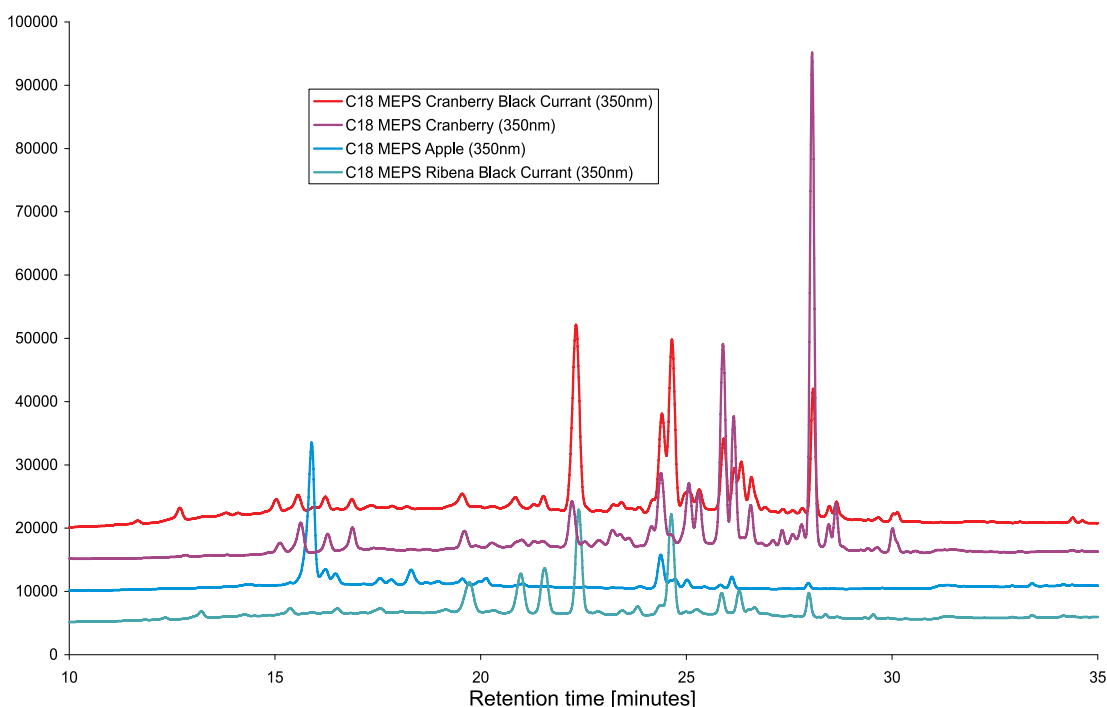
## TP-0199-H | Measuring Fruit Juice Adulteration by Changes in Flavonoid Content Using MEPS™ on ProteCol™ HQ105

<b>Column Part No.:</b>	<b>250102</b>	<b>Gradient Profile:</b>	0 min - 0 % B
Column:	ProteCol™ HQ105 150 mm x 4.6 mm ID		20 min - 50 % B
Mobile Phase A:	0.1 % TFA in water		30 min - 100 % B
Mobile Phase B:	0.1 % TFA in 80 % methanol		40 min - 100 % B
LC System:	Shimadzu Prominance LC20.		41 min - 0 % B
Flow Rate:	1.0 ml/min		60 min - 0 % B
		<b>Column Temperature:</b>	40 °C
		<b>Detection:</b>	254, 350 and 550 nm

### HPLC Columns and Applications



Chromatograms of cranberry juice prepared with different MEPS™ phases.



Flavonoid fingerprinting of various fruit juices on MEPS™ C18.