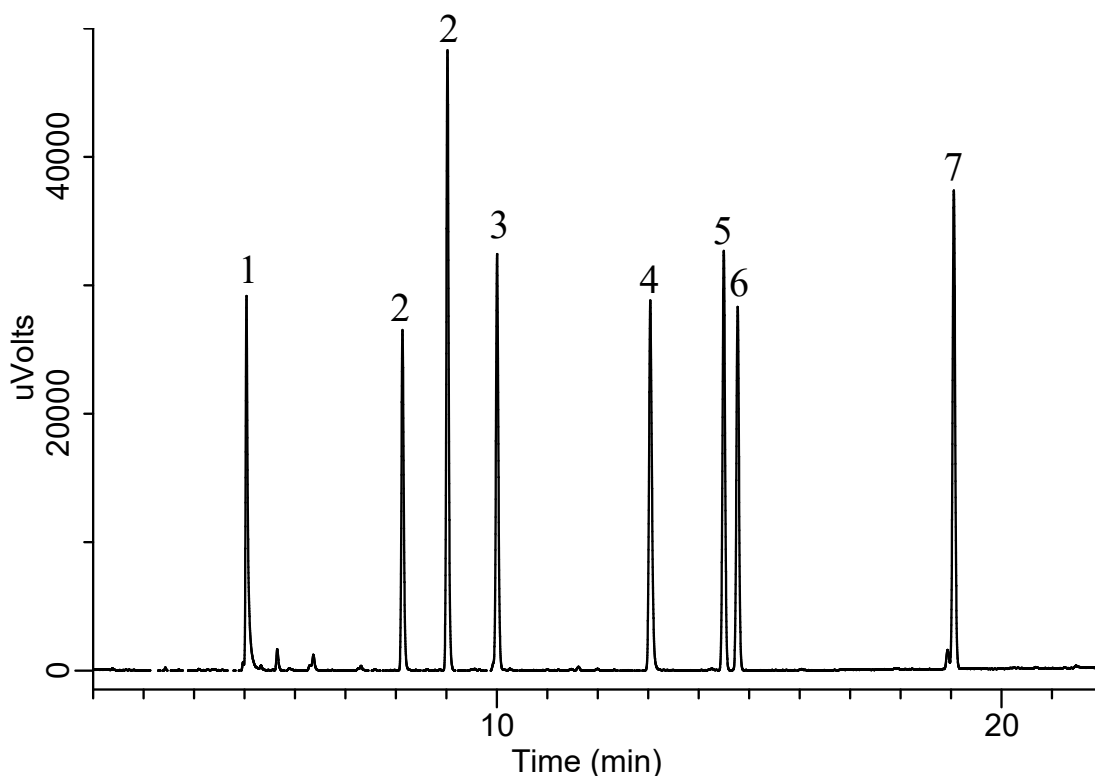


# InertSearch™ for GC

InertCap™ Applications

## Flavor by Japanese Standards of Food Additives

Data No. GA315-0984



### Conditions

**System** : GC-FID  
**Column** : InertCap Pure-WAX  
0.25 mm I.D. × 30 m df = 0.25 μm  
**Col. Cat. No.** : 1010-68142  
**Col. Temp.** : 100 °C - 5 °C/min - 230 °C (10 min hold)  
**Carrier Gas** : He 120 kPa  
**Injection** : Split flow 152 mL/min  
275 °C  
**Detection** : FID Auto Range  
300 °C  
**Sample Size** : 1000 μg/mL in Hexane  
1 μL

### Analyte

1. Citronellal  
2. Citral\*  
3. Perillaldehyde  
4. Hydroxycitronellal  
5. Anisaldehyde  
6. Cinnamaldehyde  
7. α-Amylcinnamaldehyde

\*Isomers mixture