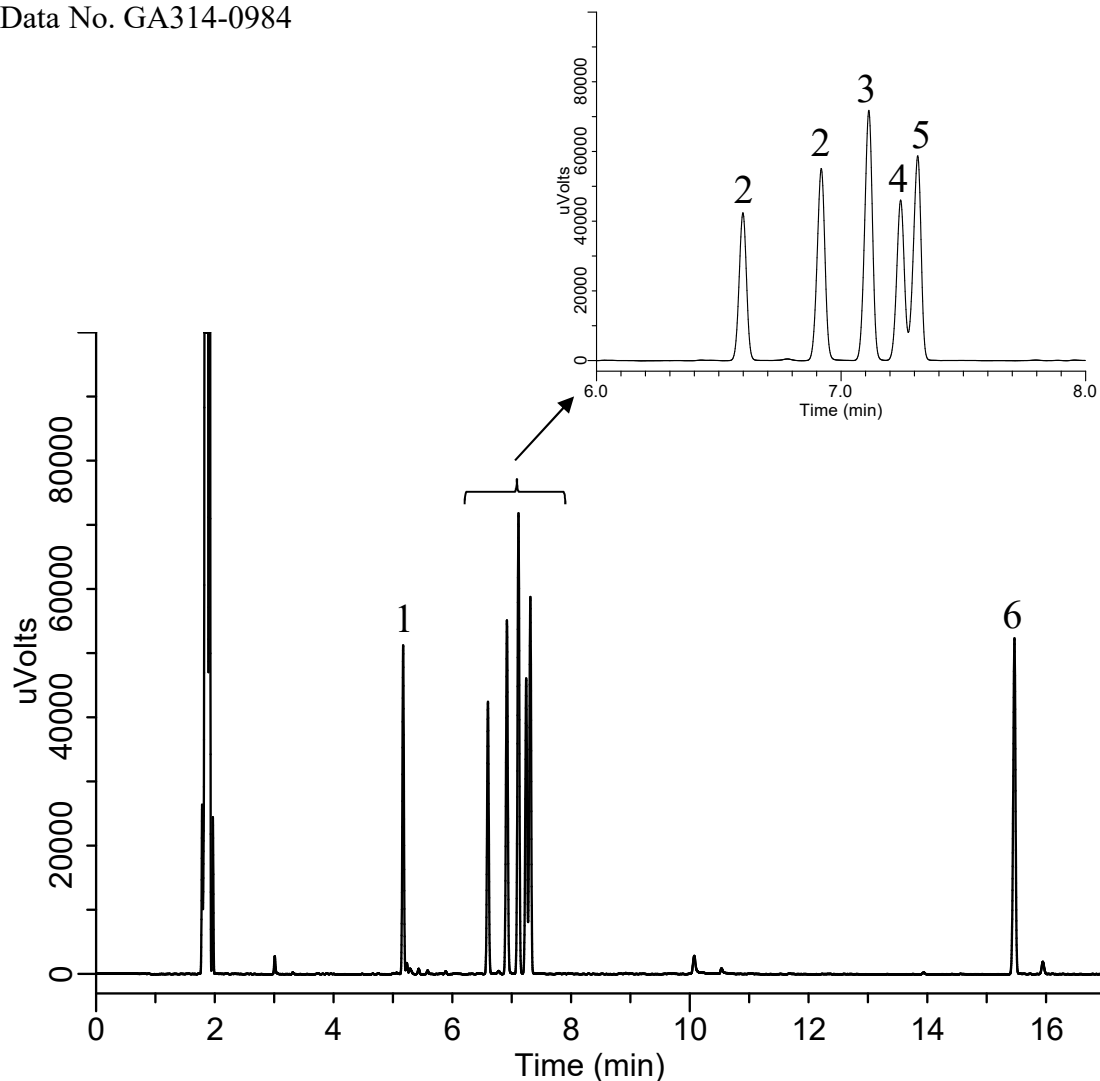


# InertSearch™ for GC

InertCap™ Applications

## Flavor by Japanese Standards of Food Additives

Data No. GA314-0984



### Conditions

**System** : GC-FID  
**Column** : InertCap 1  
0.25 mm I.D. × 30 m df = 0.25 μm  
**Col. Cat. No.** : 1010-11142  
**Col. Temp.** : 100 °C - 5 °C/min - 230 °C (10 min hold)  
**Carrier Gas** : He 100 kPa  
**Injection** : Split flow 120 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. Cinnamaldehyde  
4. Perillaldehyde  
5. Hydroxycitronellal  
6. α-Amylcinnamaldehyde

\*Isomers mixture