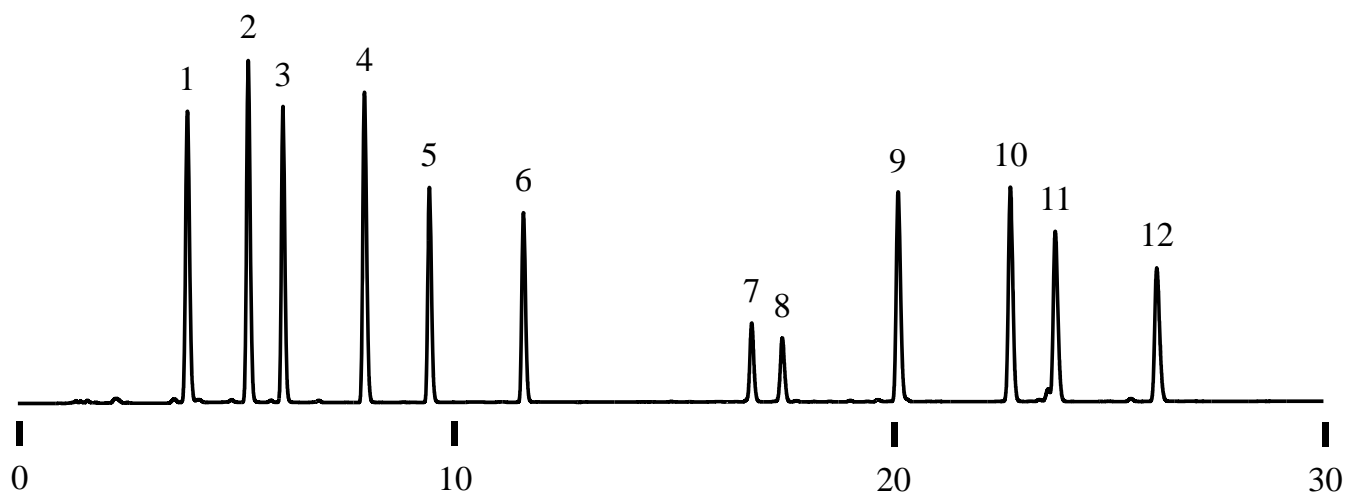


## Analysis of Food Colorants

Data No. LL016-0000

*The chromatogram was provided by Prof. Shuji Kodama,  
Department of Chemistry, School of Science, Tokai University,  
4-1-1 Kitakaname, Hiratsuka, Kanagawa 259-1292, Japan*



### Conditions

**Column** : InertSustain Phenylhexyl  
(5  $\mu$  m, 150 x 4.6 mm I.D.)

**Column Cat. No.** : 5020-89026

**Eluent** : A) CH<sub>3</sub>CN  
B) 10 mM CH<sub>3</sub>COONH<sub>4</sub> in H<sub>2</sub>O  
A/B = 5/95 - 30 min - 50/50, v/v

**Flow rate** : 1.0 mL/min

**Col. Temp.** : 40 °C

**Detection** : UV 254 nm

**Injection Vol.** : 10  $\mu$  L

**Sample** : Standard

### Analyte:

1. Tartrazine (Y4)
2. Amaranth (R2)
3. Indigo carmine (B2)
4. New coccine (R102)
5. Sunset yellow FCF (Y5)
6. Allura red AC (R40)
7. Fast green FCF (G3)
8. Brilliant blue FCF (B1)
9. Erythrosine (R3)
10. Phloxine (R104)
11. Acid red (R106)
12. Rose bengal (R105)  
(8 mg/L each)