

Analysis of Unsaturated Triglycerides using HPLC

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Food

Abstract

The HPLC method presented here was used to analyze triglycerides, hydroperoxides, sterols, and vitamins with UV-visible diode-array detection (UV-DAD). Spectra were evaluated in order to trace hydroperoxides and to differentiate saturated from unsaturated triglycerides. Unsaturated triglycerides in olive oil have a very distinctive pattern. Other fats and oils are also complex mixtures of triglycerides but exhibit an entirely different pattern. Adulteration with foreign fats and the use of refined triglycerides in olive oil also can be detected through triglyceride analysis.

Sample preparation

Triglycerides can be extracted from homogenized samples with petrol ether. Fats and oils can be dissolved in tetrahydrofuran.¹



Figure 1

Triglyceride pattern of aged sunflower oil. The increased response at 240 nm indicates hydroperoxides

Conditions

Column

200 č 2.1 mm Hypersil MOS, 5 μm **Mobile phase** A = water B = ACN/methyl-tert.butylether (9:1) **Gradient** at 0 min 87% B; at 25 min 100% B **Post time** 4 min **Flow rate** 0.8 ml/min **Column compartment** 60 °C **Injection vol** 1 μl standard **UV absorbance** 200 nm and 215 nm to detect

triglycerides 240 nm to detect hydroperoxides 280 nm to detect tocopherols and decomposed triglycerides (fatty acids with three conjugated double bonds)

Sample preparation

Samples were dissolved in tetrahydrofuran (THF).



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HPLC method performance

Limit of detection for saturated triglycerides >10 µg

for unsaturated triglycerides fatty acids with 1 double bond >150 ng fatty acids with 2 double bonds >25 ng fatty acids with 3 double bonds <10 ng

Repeatability of

RT over 10 runs <0.7 % areas over 10 runs <6 %



Agilent 1100 Series

- vacuum degasser
- quaternary pump
- autosampler
- thermostatted column compartment
- diode array detector,
- Agilent ChemStation + software





Figure 2

Analysis of olive oil. The response at 280 nm indicates a conjugated double bond and therefore poor oil quality

References

1.

"Determination of triglycerides in vegetable oils", EC Regulation No. L248, 28ff.

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