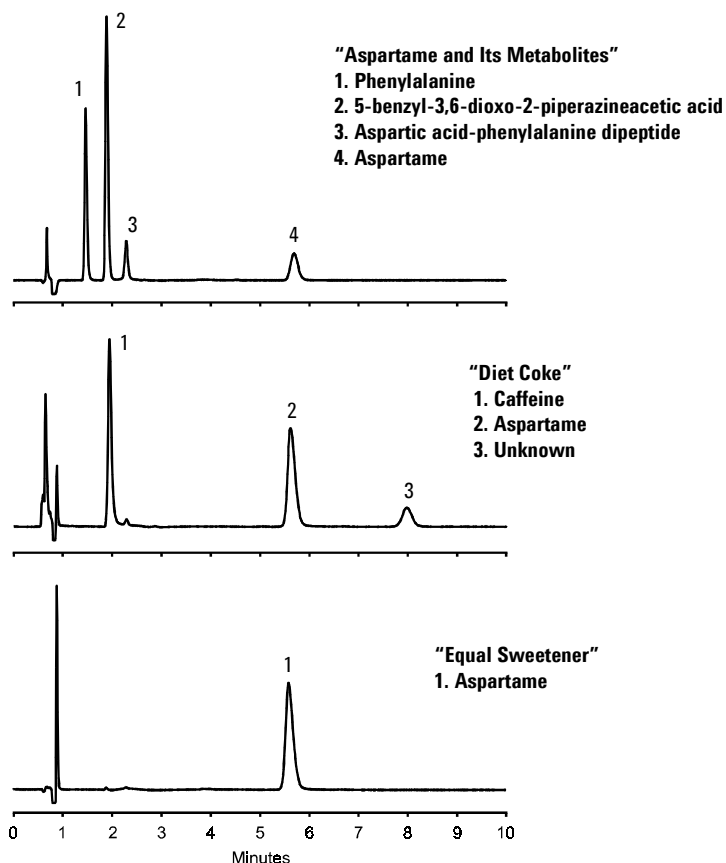


Aspartame: Metabolites and Applications

Application Food Analysis Robert Ricker

Aspartame is of interest to the food industry as an artificial sweetener in diet drinks and “light” foodstuffs. It is also used as a sugar substitute and does not have the bitter aftertaste of saccharin and cyclamates. Speedy analysis is of particular interest to quality control labs which perform routine testing for aspartame and its metabolites in dietary food products.



Conditions:
ZORBAX SB-C18 (4.6 x 75 mm, 3.5 μ m) (Agilent P/N: 866953-902)
Mobile Phase: 85:15, 0.1% TFA:ACN
1 mL/min, 35°C, Detect. UV (210 nm)

Highlights

- *Rapid analysis (while maintaining resolution of aspartame and its metabolites) is achieved with shorter columns (75 mm) and smaller particle-size (3.5 μ m) packings.*
- *Sample preparation is minimal for liquid samples which can be diluted and injected directly onto the column. Solid samples are extracted with water and then injected onto the column.*



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