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摘要：凝胶渗透色谱技术是近年来发展起来的一种样品前处理技术。它根据物质的分子量大小不同达到分离目的，具有简单、分离效果好、自动化程度高、适用范围广等特点。本文综述凝胶渗透色谱技术的基本原理、优缺点。用实例介绍凝胶渗透色谱技术在食品安全检测方面的应用和存在问题。

关键词：凝胶渗透色谱(GPC), 净化, 食品安全, 应用

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[Gel permeation chromatography and applications in food safety](#)

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Abstract: Gel permeation chromatography technology is a kind of sampling pre-treatment which developed recently. The separation mechanism is based primarily on size exclusion. The technique possesses advantages such as excellent separation efficiency, high automation, and can be applicable to a broad variety of matrices and products. The basic principle and characters of Gel Permeation Chromatography technology are summarized in this paper. The applications of GPC in food safety analysis and its existed problems are also introduced.

Key words: Gel permeation chromatography, Clean-up, Food safety, Applications

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