

牛肉样品中维生素C的HPLC测定

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摘要：肉制品中维生素C的测定常用比色法和荧光法。本文描述一种简单快速的高压液相色谱法(HPLC)分析牛肉中少量Vc。这种方法使用梯度洗脱(0.1%草酸溶液+乙腈, 96:4), 具有分辨率高, 洗脱快, 回收率(99%)和相对误差小(4.2%)等优点。

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Determination of Vc in beef by high pressure liquid chromatography

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Abstract: Colorimetry and fluorometry are used in analysis of Vc in beef and meat products. A reverse phase high pressure liquid chromatography system for rapid separation of Vc with little or no degradation is described. This procedure has been applied to the study of Vc in beef and meat products. This method developed utilizing HPLC gradient elution (0.1% oxalic acid+acetonitrile, 96+4) offers all the advantages that include high resolution, short elution, good recoveries (99%) and a little relative error (4.2%).

Key words:

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