



Ylang-ylang oil

Application Note

Food Testing & Agriculture

Authors

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Introduction

Analyzing complex samples such as ylang-ylang essential oil is usually done on 30 m x 0.25 mm columns. Using Agilent 0.15 mm id fast FactorFour columns, the run time can be reduced by a factor of 2, while the separation is identical.

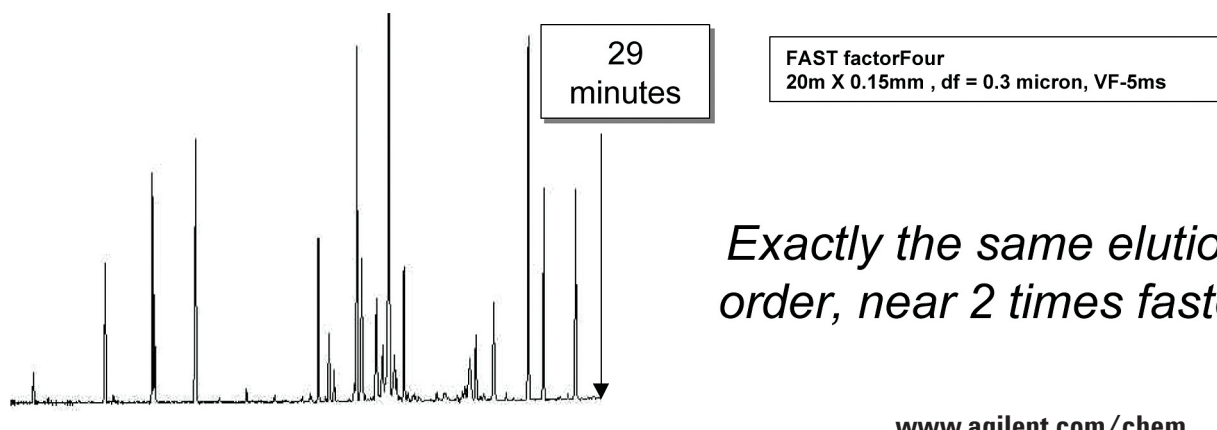
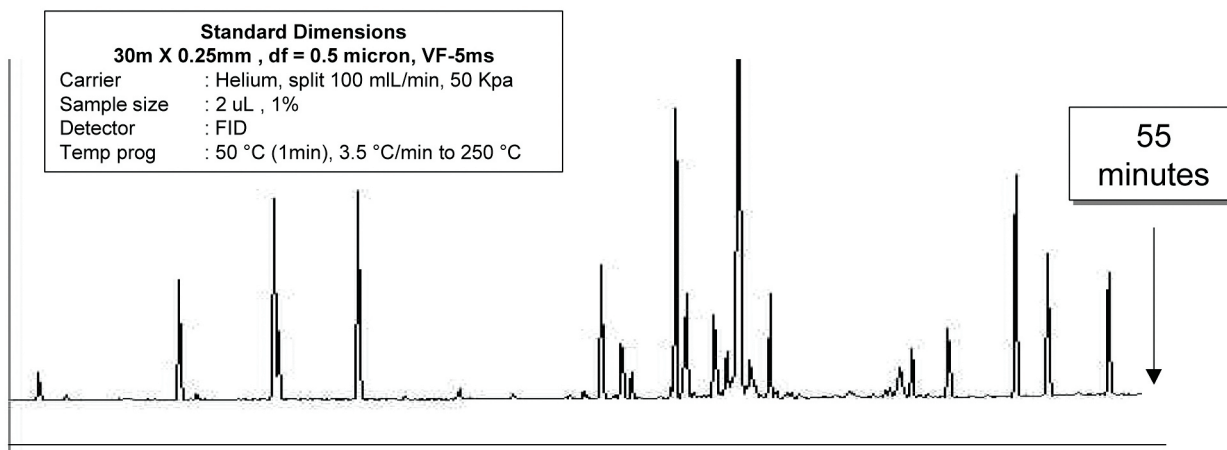
For some separations where high concentrations are to be measured, the split ratio may have to be increased.



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Conditions

Technique : GC-capillary
Column : Agilent FactorFour VF-5ms, 0.15 mm x 20 m fused silica (df = 0.3 μ m) (Part no. CP9037)
Temperature : 50 °C, 0.5 min with 6.6 °C/min to 250 °C
Carrier Gas : Helium, 160 kPa, 1.6 bar
Injector : Split, 150 mL/min,
T = 250 °C
Detector : FID
T = 300 °C
Sample : 2 μ L
Concentration : 1%



Exactly the same elution order, near 2 times faster

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Printed in the USA

31 October, 2011

First published prior to 11 May, 2010

A02334



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