Errata Notice

This document contains references to PSS or Polymer Standards Service. Please note that PSS is now Agilent. This document will be republished as an Agilent document in the future.





10054 - Column Application Note Characterization of Olive Oil

Native olive oil is prepared by squeezing olives. Olive oil consists mainly of triglycerides with very low amounts of decomposition products - e.g. fatty acids and diglycerides or triglycerid - oligomers. It is very resistant to long time storing even if the product is exposed to sun light.

Experimental Setup

Mobile Phase: Tetrahydrofuran Stationary Phase: PSS SDV Flow rate [mL/min]: 1,00 Temperature [°C]: 25

Detection: Shodex-RI71

Calibration: ReadyCal-Kit Poly(styrene) low

Data processing: PSS WinGPC

Recommandations for Sample Concentration

narrow PDI

M 100 Da - 10 000 Da: 2 g/L M 10 000 Da - 1 000 000 Da: 1-2 g/L M > 1 000 000 Da: 0.5 g/L or less

broad PDI (>1.5)

all molar masses: 3.0 - 5.0 g/L

Injection volume [µL]: 20



Suitable Columns

low molecular weights:
medium molecular weights:
high molecular weights:
ultrahigh molecular weights:
P/N 201-0001 (set of 3) OR sda083003lis (1 linear)
P/N 201-0002 (set of 2) OR sda083005lim (1 linear)
P/N 201-0003 (set of 3) OR sda083005lxl (1 linear)
P/N 202-0001 (set of 3)

Elugram and Calibration separation on PSS SDV

Molar Mass Distribution separation on PSS SDV





