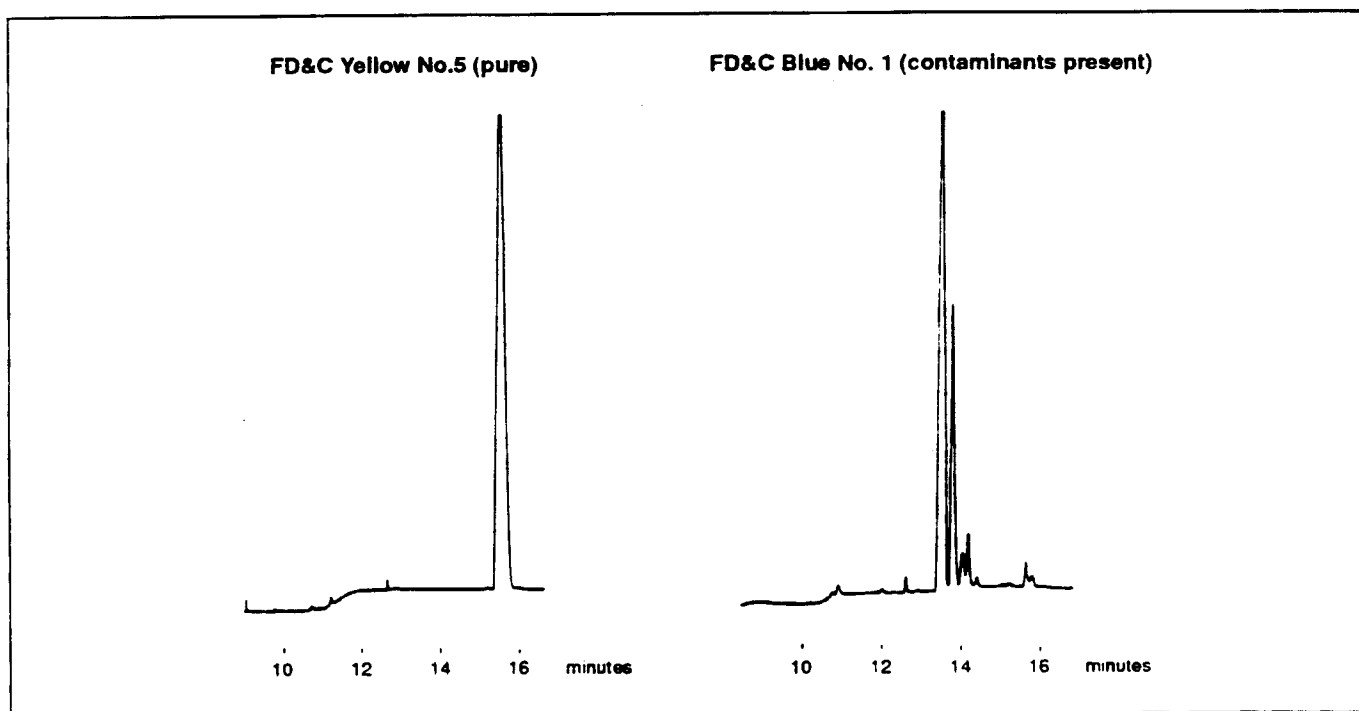


## Food Dyes

Application  
Note: 23

Micellar electrokinetic capillary chromatography (MECC) is a technique which can employ electroendosmosis for the separation of samples of low inherent electrophoretic mobility such as commercial food dyes. MECC allows detection of impurities or quantitation of the components present in these dyes, as demonstrated in the electropherograms below.



**Capillary:** 50 cm x 50  $\mu$ m, uncoated  
**Buffer:** 0.01 M sodium borate,  
0.005 M sodium phosphate,  
0.05 M SDS, pH 9.1

**Load Conditions:** 0.5 kV, 4 seconds

**Run Conditions:** 10 kV, constant voltage,  
 $\oplus \rightarrow \ominus$  polarity

**Detection:** UV, 200 nm, 0.032 AUFS

**Capillary:** 50 cm x 50  $\mu$ m, uncoated  
**Buffer:** 0.01 M sodium borate,  
0.005 M sodium phosphate,  
0.05 M SDS, pH 9.1

**Load Conditions:** 10 kV, 10 seconds

**Run Conditions:** 10 kV, constant voltage,  
 $\oplus \rightarrow \ominus$  polarity

**Detection:** UV, 200 nm, 0.064 AUFS