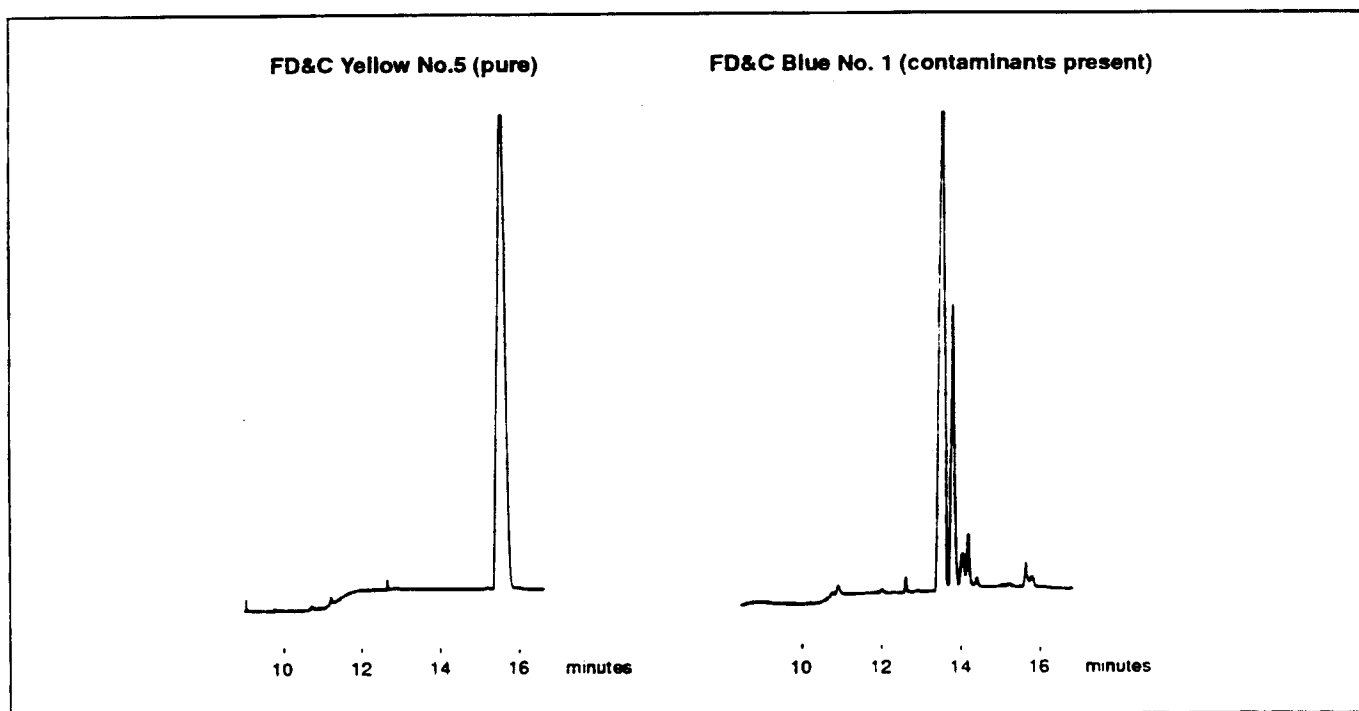


Food Dyes

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 μ 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 μ 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