



# Foods, Flavors, & Fragrances

## Chiral Separations



www.dps-instruments.com

Basic laws of chemistry state that only a chiral animal, such as Humans, can smell and taste chiral enantiomers. Enantiomeric compounds are structurally equivalent, but are mirror images of one another. An example of chiral objects would be your left and right hands. Tastes and smells of many complex natural food products are dependent on the enantiomeric ratio of chiral compounds. For example, while one enantiomer may be bitter, the other form may be sweet. The ratio of enantiomers in food has become a critical issue over the past few years. The DPS Chiral Separations GC Analyzers are specifically designed to separate the enantiomers and determine the ratios of these compounds. Specially designed columns and the sensitive FID detector do the hard work. The Series 600 GC is for analyses in the lab, or use the Portable Companion 1 GC Systems for analyses right where the samples are taken. The fully integrated Chiral Separations GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Series 600 GC

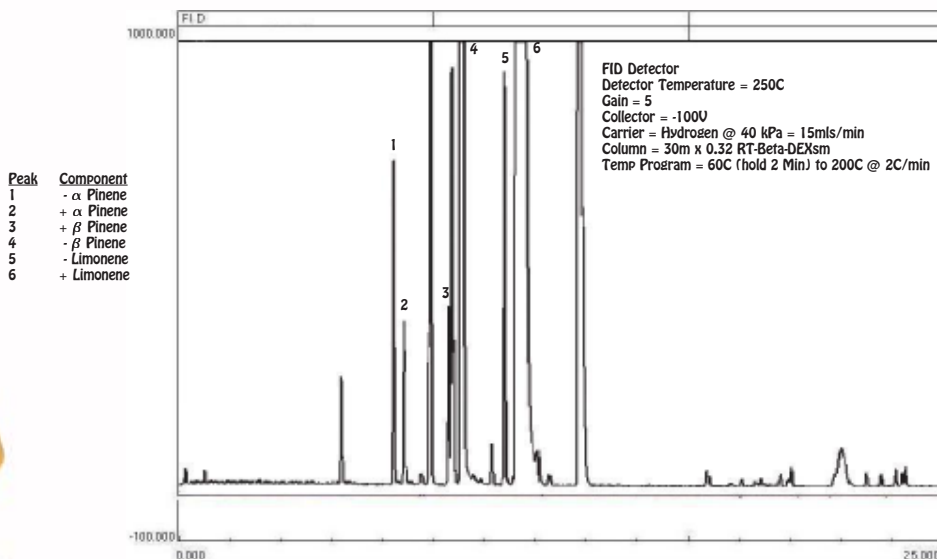
### Available Configurations Include:

- 600-C-041 - Series 600 Chiral Separations GC Analyzer (FID, 30m)
- 500-C-041 - Companion 1 Portable Chiral Separations GC Analyzer (FID, 30m)



Companion 1 Portable GC

### Lemon Oil



11/2015 Specifications may change without notice.