

## Foods, Flavors, & Fragrances Essential Oils



www.dps-instruments.com

Essential oils are used in aromatherapy products, vitamins and food supplements, flavoring agents, and perfumes. There is nothing like the smell of fresh roses in the air, or the taste of spearmint in your favorite chewing gum. However, since these are naturally occurring products the chemical composition varies through each region and growing season. Maintaining a consistent concentration in your product takes considerable effort and constant monitoring, and unfortunately there are always producers cutting the expensive oils with less expensive fillers. The DPS Essentials Oils GC Analyzers can answer these quality questions and assure you are getting what you are paying for. 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 Essentials Oils GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



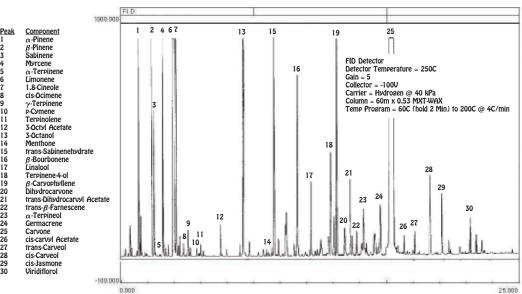
## Available Configurations Include:

600-C-042 - Series 600 Essential Oils GC Analyzer (FID, S/S, 30m) 500-C-042 - Companion 1 Portable Essential Oils GC Analyzer (FID, 30m)

Series 600 GC

## 4 5 6 7 8 9 10 11 12 13 14 15 11/2015 Specifications may change without notice. 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

## Spearmint Oil



Companion 1 Portable GC