



Foods, Flavors, & Fragrances

Fatty Acid Methyl Esters - FAME's



www.dps-instruments.com

Fatty acid methyl esters (FAME) are used extensively as intermediates in the manufacture of detergents, emulsifiers, wetting agents, stabilizers, textile treatments, and waxes. FAME's are also used in a variety of food additive applications, including the dehydration of grapes to produce raisins, as synthetic flavoring agents, and as intermediates in the manufacture of a variety of food ingredients. The quality of your product is dependent on maintaining the concentrations of specific FAME compounds. The DPS FAME's GC Analyzers are specifically designed to separate 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 FAME's 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-043 - Series 600 FAME's GC Analyzer (FID, 30m)
- 500-C-043 - Companion 1 Portable FAME's GC Analyzer (FID, 30m)

Fatty Acid Methyl Esters - FAME's - C6 - C14



Companion 1 Portable GC

Peak	Component	Area
1	Methyl Caproate	2838.2
2	Methyl Caprylate	4083.8
3	Methyl Caprate	4878.3
4	Methyl Laurate	4836.9
5	Methyl Myristate	11463.7

