



Foods, Flavors, & Fragrances

Food Contaminants



www.dps-instruments.com

Volatile compounds from food packaging, sulfur contaminants in beer, and acrylamide in potato chips are all problems facing the quality of prepared and packaged food. Alcohols, aldehydes, ketones, and hydrocarbons all play a role in the odor of the packaged food. These odors coming from the food itself are highly desirable, whereas odors coming from the materials used to prepare, process, and package the foods are always a problem and should be limited as much as possible. The DPS Food Contaminants GC Analyzers are a great starting place, they use a built-in Purge & Trap Concentrator to fully automate the sampling and analysis of these materials and a sensitive FID detector for parts per billion (ppb) level detection of these contaminants. DPS Food Contaminants GC Analyzers are designed to meet your most demanding analysis requirements. 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 Food Contaminants GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Available Configurations Include:

- 600-C-046 - Series 600 Food Contaminants GC Analyzer (FID, Purge & Trap, 30m)
- 500-C-046 - Companion 1 Portable Food Contaminants GC Analyzer (FID, Purge & Trap, 30m)

Series 600 GC

Potato Chip Bag - Purge & Trap



Companion 1 Portable GC
(with Purge & Trap Concentrator)

Peak	Component
1	Tetrahydrofuran
2	1-Butanol
3	Toluene
4	Hexanal
5	Ethylbenzene
6	Butyl Ether
7	Styrene
8	1-Methylethylbenzene
9	Propylbenzene
10	Benzaldehyde
11	Benzeneacetaldehyde
12	Acetophenone
13	Benzoic Acid
14	Decanal

