



# Foods, Flavors, & Fragrances

## Preservatives



[www.dps-instruments.com](http://www.dps-instruments.com)

Fats play an important role in nutrient absorption, nerve transmission, and to maintain cell membrane integrity. However, fats in foods are subject to oxidation and can turn rancid. Oxidation reactions still occur relative rapidly even in frozen or refrigerated foods. Antioxidants, such as tocopherols and other active Vitamin E compounds, are used as food additives and as food preservatives to prevent oils from going rancid. Vitamin E is also widely used as an inexpensive antioxidant in cosmetics. The DPS Preservatives GC Analyzer measures antioxidant compounds in oils, animal products such as meat, fish, and dairy, as well as commercial frying oils, and vegetable oils. The sensitive FID detector and analytical column combination separate and detect these preservatives. 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 Preservatives GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



### Available Configurations Include:

- 600-C-055 - Series 600 Preservatives GC Analyzer (FID, 30m)
- 500-C-055 - Companion 1 Portable Preservatives GC Analyzer (FID, 30m)



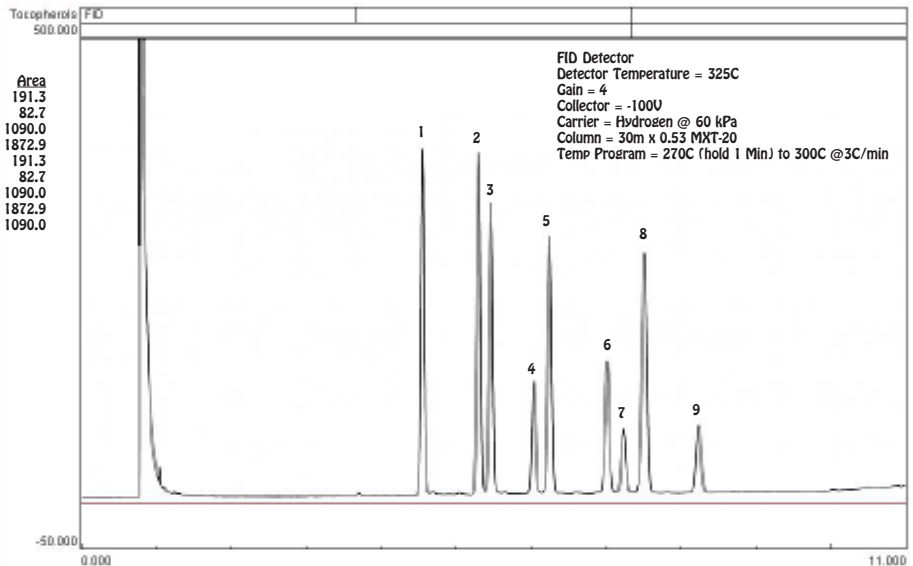
Series 600 GC



Companion 1 Portable GC

### Antioxidant Preservatives - Tocopherals

Peak	Component	Area
1	δ-Tocopherol	191.3
2	β-Tocopherol	82.7
3	γ-Tocopherol	1090.0
4	dl-δ-Tocopherol	1872.9
5	α-Tocopherol	191.3
6	dl-δ-Tocotrienol	82.7
7	dl-γ-Tocotrienol	1090.0
8	Int. Standard	1872.9
9	dl-α-Tocotrienol	1090.0



11/2015 Specifications may change without notice.