



Foods, Flavors, & Fragrances

Sterols



www.dps-instruments.com

Cholesterol and other sterols are naturally occurring compounds from fats in many plant and animal extracts. With the global rise in heart and other diseases, primarily due to the increased consumption of dietary fats, the concentrations of cholesterol and other sterols in food products are monitored by many government agencies. The increase in awareness from consumers has also fueled the food industry to respond by reducing health related compounds, such as cholesterol and trans fats in processed foods. The DPS Sterols GC Analyzers are configured with the sensitive FID detector to meet the ever increasing need for cholesterol analysis. 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 fast heating and rapid cooling column oven in every DPS GC vastly increases your sample throughput. The fully integrated Sterols GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Available Configurations Include:

- 600-C-047 - Series 600 Sterols GC Analyzer (FID, 30m)
- 500-C-047 - Companion 1 Portable Sterols GC Analyzer (FID, 30m)



Series 600 GC

Olive Oil - Sterols



Companion 1 Portable GC

Peak	Component
1	Cholesterol
2	Brassicasterol
3	Campesterol
4	Stigmasterol
5	β -Sitosterol
6	Erythrodiol
7	Uvacol

