



Foods, Flavors, & Fragrances

Triglycerides & Fats



www.dps-instruments.com

Triglycerides are the chemical form in which most fat exists in food as well as in the body. They're also present in blood plasma and, in association with cholesterol, form the plasma lipids. Triglycerides in plasma are derived from fats eaten in foods or made in the body from other energy sources like carbohydrates. Calories ingested in a meal and not used immediately by tissues are converted to triglycerides and transported to fat cells to be stored. In other words, triglycerides are the energy storehouses of the body. The DPS Triglycerides GC Analyzers are a necessary component of any laboratory monitoring the fat content of foods. The FID detector is sensitive to the hydrocarbon backbone structure of the triglycerides and the analytical column separates the fat matrix. 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 Triglycerides GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.

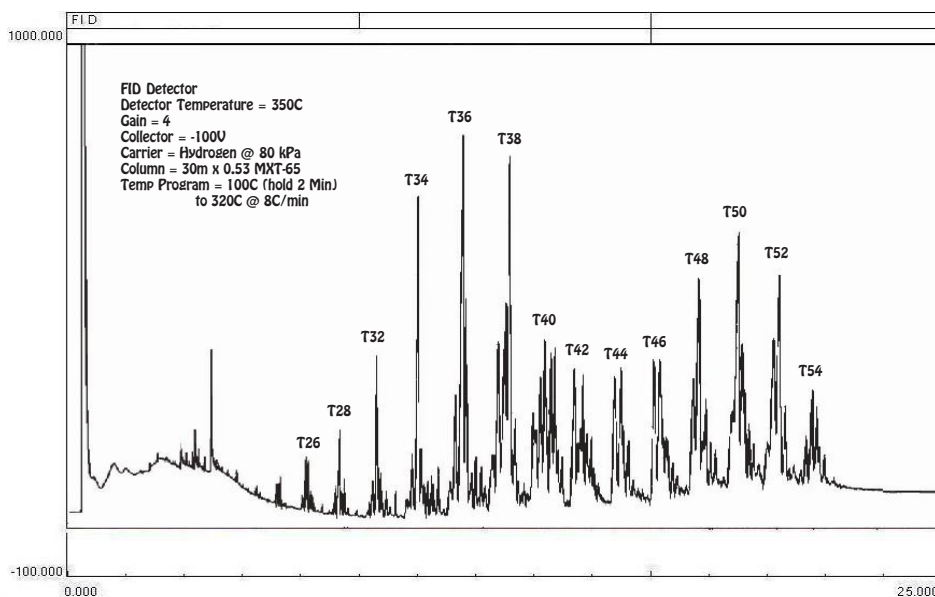


Series 600 GC

Available Configurations Include:

- 600-C-049 – Series 600 Triglycerides GC Analyzer (FID, 30m)
- 500-C-049 – Companion 1 Portable Triglycerides GC Analyzer (FID, 30m)

Butter Triglycerides



Companion 1 Portable GC