

FAMES In Monterey Jack Cheese by GC/FID on Zebron ZB-FAME

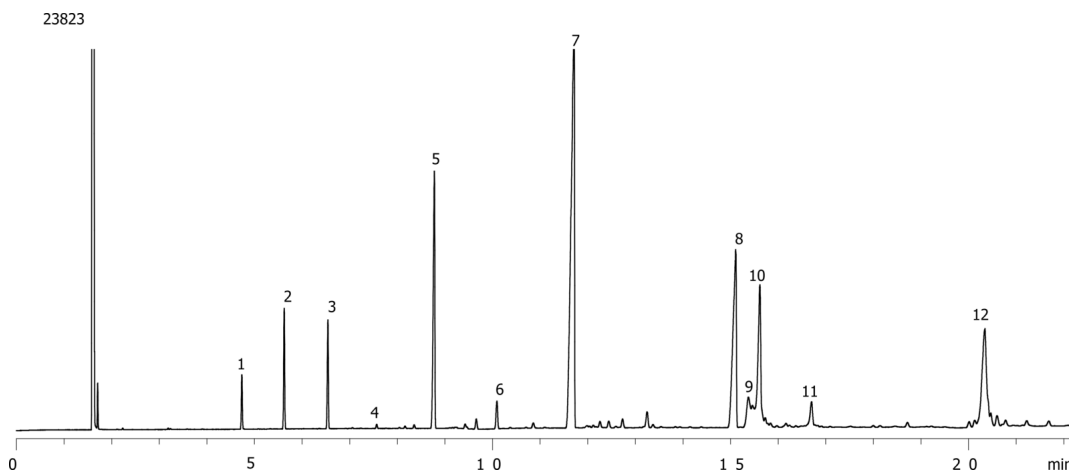
Column: Zebron ZB-FAME, GC Cap. Column 30m x 0.25mm x 0.2µm , Ea
Phase: Proprietary Pesticides Phase
Dimensions: 30 meters x 0.25 mm x 0.2 µm
Order No: 7HG-G033-10
Oven Profile: 100 Å°C for 2 min to 140 Å°C @ 10 Å°C/min to 190 Å°C @ 3 Å°C/min to 260 Å°C @ 30 Å°C/min for 2 min

Carrier Gas: Constant Flow Helium, 1.2 mL/min
Injection: Split 50.0000000000:1 0 µL @ 240°C
Detection: Refractive Index (260°C)

Analyst Note: Recommended Liner: Zebron PLUS Single Taper with Wool, 4 mm ID
Liner Part No.: AG2-0A11-05 (for Agilent systems)
Inlet Seal: AG0-8620 (Gold Plated Easy Seal)
Septum: AG0-4696 (PhenoRed-400)

Sample Preparation

1. Weigh out 100-200 mg of cheese and place it into a scintillation vial
2. Add 100 mg pyrogalllic acid
3. Add 2 mL ethanol followed by 4 mL deionized water and 4 mL NH₄OH (concentrated)
4. Incubate @ 70 °C for 20 min then add 10 mL HCl and incubate for an additional 25 min
5. Extract triglycerides using 2 mL diethyl ether and 2 mL chloroform
6. Blow down extraction liquid
7. Reconstitute in 1 mL toluene and 2 mL 8 % boron trifluoride in methanol
8. Cap reaction mixture, hold @ 100 °C for 45 min
9. After reaction, add 5 mL water, 1 mL hexane, and 1 g Na₂SO₄
10. Extract upper layer for GC analysis

**Products used in this application:**

FAMES In Monterey Jack Cheese by GC/FID on Zebron ZB-FAME

ANALYTES:

- 1 C10:0
- 2 C11:0
- 3 C12:0
- 4 C13:0
- 5 C14:0
- 6 C15:0
- 7 C16:0
- 8 C18:0
- 9 C18:1 trans 9
- 10 C18:1 cis 9
- 11 C18:2 cis 9,12
- 12 C20:2 cis 11,14

