

# APPLICATION NOTE E181VPH-002

# **Quantification of Amino Acids in Fermented Sausages**

#### **Abstract**

The cited article investigates differences in the concentrations of free amino acids in fermented sausages produced from non sulfur-fed pork and sulfur-fed pork.

#### Keywords

- Food analysis
- · amino acids
- amino sulfonic acids

# **Compound information**

Classification	Compound name
Amino acids	Alanine, Arginine, Asparagine, Aspartic acid,
	GABA (γ-Aminobutyric acid), Glutamic acid,
	Glutamine, Glycine, Histidine, Isoleucine,
	Leucine, Lysine, Methionine, Phenylalanine,
	Proline, Serine, Threonine, Tryptophane,
	Tyrosine, Valine
Amino sulfonic acids	Taurine

# **Chromatographic conditions**

Column	VDSpher <sup>®</sup> PUR 100 C18-E
Particle Size, Length x inner diameter	3.5 μm, 150 <b>x</b> 4.6mm
Order number	N1546E181VPH
Separation mode descriptions	analytical, reversed phase
Mobile Phase	A: 40 mM Na₂HPO₃ aqueous solution, pH = 7
	B: H <sub>2</sub> O/CH <sub>3</sub> CN/CH <sub>3</sub> OH, 10:45:45 vol%
Elution conditions	
Flow rate	
Injection	
Column temperature	
HPLC system	Dionex Ultimate 3000
Sample and sample preparation	Sample were extracted by ultrasonification for one hour
	using 75% ethanol and stored at room temperature for 24
	hours. Filtration with a 0.2µm filter preceded HPLC
	analysis.

The author of the application refers to a published method for the analysis [1].

# **Chromatograms**

Not available

# Origin

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### References

"Changes of Physicochemical and Sensory Properties of Fermented Sausage from Sulfur-fed Pork" Min-Gu Ju, Ji-Han Kim, Hyun-Joo Jang, Su-Jung Yeon, Go-En Hong, Woojoon Park, Han Geuk Seo, Chi-Ho Lee

Korean J. Food Sci. Anim. Resour. **2016**, *36*(6), 729-736.

[1] "Rapid, Accurate, Sensitive, and Reproducible HPLC Analysis of Amino Acids" John W. Henderson, Robert D. Ricker, Brian A. Bidlingmeyer, Cliff Woodward Agilent Publication

Year of application: 2016

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