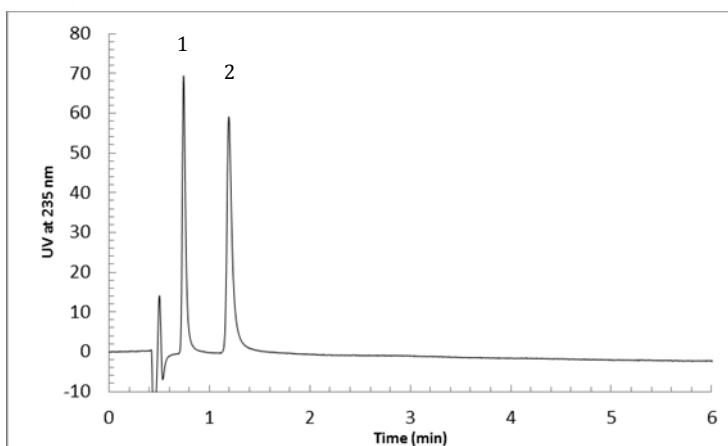


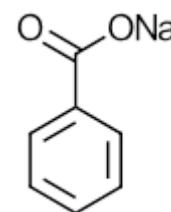
## FLARE C18 MM Column: Sodium Benzoate and Potassium Sorbate

### HPLC Conditions

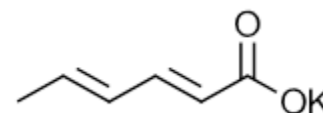
<b>Column Name:</b>	FLARE C18 MM
<b>Column Dimensions:</b>	2.1 x 100 mm (15698-11-14)
<b>HPLC System:</b>	Agilent 1200
<b>Injection Volume:</b>	2.0 µl in MeOH/ACN
<b>Detection:</b>	UV at 235 nm
<b>Flow Rate:</b>	0.4 ml/min
<b>Solvents:</b>	A: 500 ml ACN, 500 ml MeOH B: 800 ml ACN, 200 ml H <sub>2</sub> O, 10 ml AcOH, 4g AmAc
<b>Elution Method:</b>	Isocratic 30% A/ 70% B
<b>Temperature:</b>	60 °C



1. Sodium Benzoate



2. Potassium Sorbate



### Notes

As global populations increase at an exponential rate, the need for better methods to preserve food and beverages has never been greater. Over many centuries, people have used a variety of natural and artificial preservatives to meet this end. Artificial preservatives, such as parabens, have come under intense scrutiny recently. There has been an on-going debate regarding their possible role as endocrine disruptors and possible carcinogenicity from these chemicals.

Two other preservatives that are widely used particularly in the beverage industry are salts of benzoic acid and sorbic acid. In particular, the use of sodium benzoate and potassium sorbate are quite prevalent. This application note demonstrates a rapid HPLC method to detect and quantitate these two preservatives.

### References

1. USDA SOP No. CLG-BSP.01. Title: Determination of Benzoic Acid, Sorbic Acid, and Methyl, Ethyl, Propyl, and Butyl Parabens by HPLC
2. [www.wikipedia.com](http://www.wikipedia.com)
3. <http://www.md-health.com/Potassium-Sorbate.html>