Technical Datasheet

**Analysis Name:** Beet Medium Invert Sugars - Qualitative Profile

**Method Number:** NQA-06.2515

**Scope of Application:** This method describes a liquid chromatographic method for the qualitative detection of medium invert sugars that have been added to fruit based products such as juice concentrates and purees. This adulterant may contain tri- and tetrasaccharides not naturally present in the juice and are detected in this method. BMIS is Beet Medium Invert Syrup (or Sugars) and is created by the acid hydrolysis of beet or cane sucrose syrup until half of the sucrose is hydrolyzed. The resulting sugar syrup mixture is 2:1:1 of sucrose, glucose, and fructose.

**Description:** The juice sample is diluted with water and filtered. The oligosaccharides from medium invert syrup are separated by ion exchange high pressure chromatography with electrochemical detection. The juice sample chromatography profile is qualitatively compared with a BMIS sample, a standard mixture of several oligosaccharides, and an authentic juice of the same type as the sample.

**Sample Weight Required:** 50g

**Method Reference:**

**Analytical Platform:** HPLC

**Special information:** Juice
<table>
<thead>
<tr>
<th>Analyte Reported</th>
<th>Unit of Measure</th>
<th>Limit of Quantification</th>
<th>Reproducibility</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet Medium Invert Sugar Profile</td>
<td>Typical/Atypical</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>