

Technical Datasheet

Analysis Name:	Sugars with Leucrose by HPAEC_PAD			
Method Number:	NQA-52.0003_L			
Scope of Application:	This method is applicable for the quantitative determination of carbohydrates in solid and liquid food materials, as well as ray materials. Food products/raw materials are validated for Leucrose, Galactose, Glucose, Fructose, Lactose, Sucrose, and Maltose.			
	This method is not applicable to powdered/instant coffee or ground coffee. These matrices can only run under LI-21.057 (Carbohydrates in Coffee). Liquid coffees can be attempted, but interferences may be present that result in some or all components being not reportable.			
	Samples containing xylose and/or mannose may cause interference with target analytes. To avoid delays in reporting results, please inform the lab if your sample contains these components.			
Description:	Extraction of sugars in water using sonication and injection on the HPAEC-PAD system. Neutral sugars being weak acids are partially ionized at high pH and can be separated by anion- exchange chromatography on a base stable polymeric column. Sugars are detected by measuring the electrical current generated by their oxidation at the surface of a gold electrode and quantified by comparison with an external standard. Results are expressed in g per 100 g of product.			
Sample Weight Required:	50 g			
Analytical Platform:	High Performance Anion Exchange (HPAE) Chromatography			



Analyte	Alias	Unit of	Limit of	Reproducibility
Reported		Measure	Quantification	
Leucrose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Galactose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Glucose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Sucrose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Fructose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Lactose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g
Maltose		g/100 g	0.05	20% or
				+/-0.3g/100g for
				values <3g/100g