

Figure A. Sterols Test Mix on an SAC-5 Column

Column: SAC-5, 30m x 0.25mm ID, 0.25µm film
Cat. No.: 24156
Oven: 285°C
Carrier: helium, 20-25cm/sec set at 285°C
Det.: FID, 300°C
Inj.: 1µL sterols test mix, split 100:1
(60-70cc/min splitter vent flow), 300°C

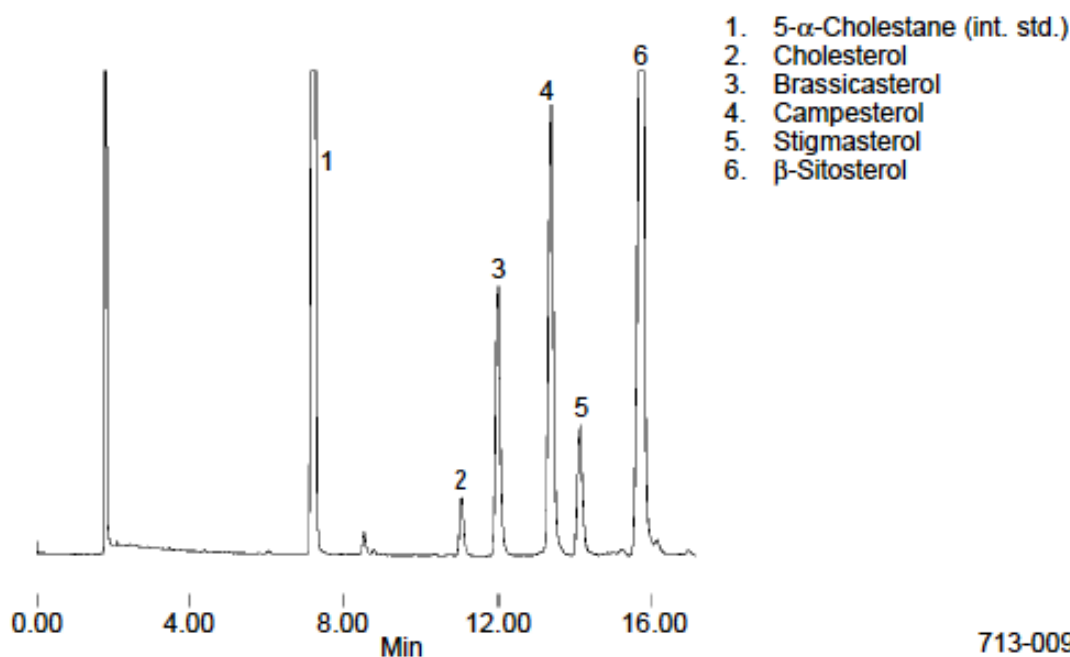


Figure C. Antioxidants with Lower Boiling Points Can Be Monitored by GC

Column: SAC-5, 30m x 0.25mm, 0.25µm film
Cat. No.: 24156
Oven: 200°C
Carrier: helium, 30cm/sec (set at 200°C)
Det.: FID (250°C)
Inj.: 2µL, 200µg/mL each analyte, split 100:1 (250°C)

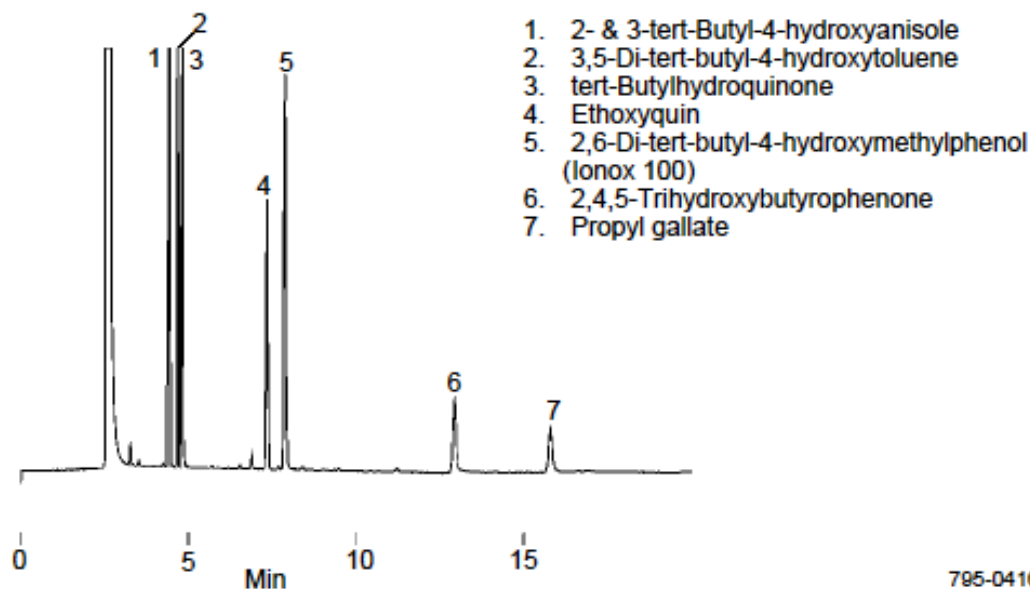


Figure B. Sterols in Olive Oil

Column: SAC-5, 30m x 0.25mm ID, 0.25µm film
Cat. No.: 24156
Oven: 285°C
Carrier: helium, 20-25cm/sec set at 285°C
Det.: FID, 300°C
Inj.: 1µL, split 100:1
(60-70cc/min splitter vent flow), 300°C

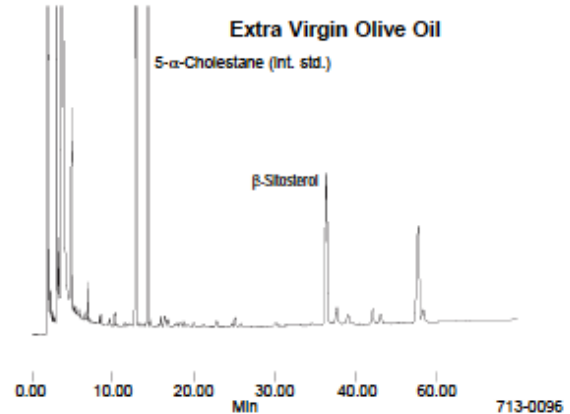
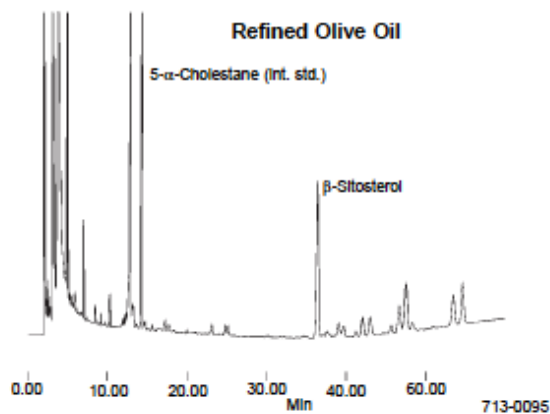


Figure C. Sterols in Various Foods

Column: SAC-5, 30m x 0.25mm ID, 0.25µm film
Cat. No.: 24156
Oven: 285°C
Carrier: helium, 20-25cm/sec set at 285°C
Det.: FID, 300°C
Inj.: 1µL, split 100:1
(60-70cc/min splitter vent flow), 300°C

