



# Free fatty acids ( $C_2 - C_7$ )

## Application Note

Food Testing & Agriculture

### Authors

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### Introduction

Gas chromatography with an Agilent FFAP column separates eight volatile  $C_2$  to  $C_7$  free fatty acids in 15 minutes.



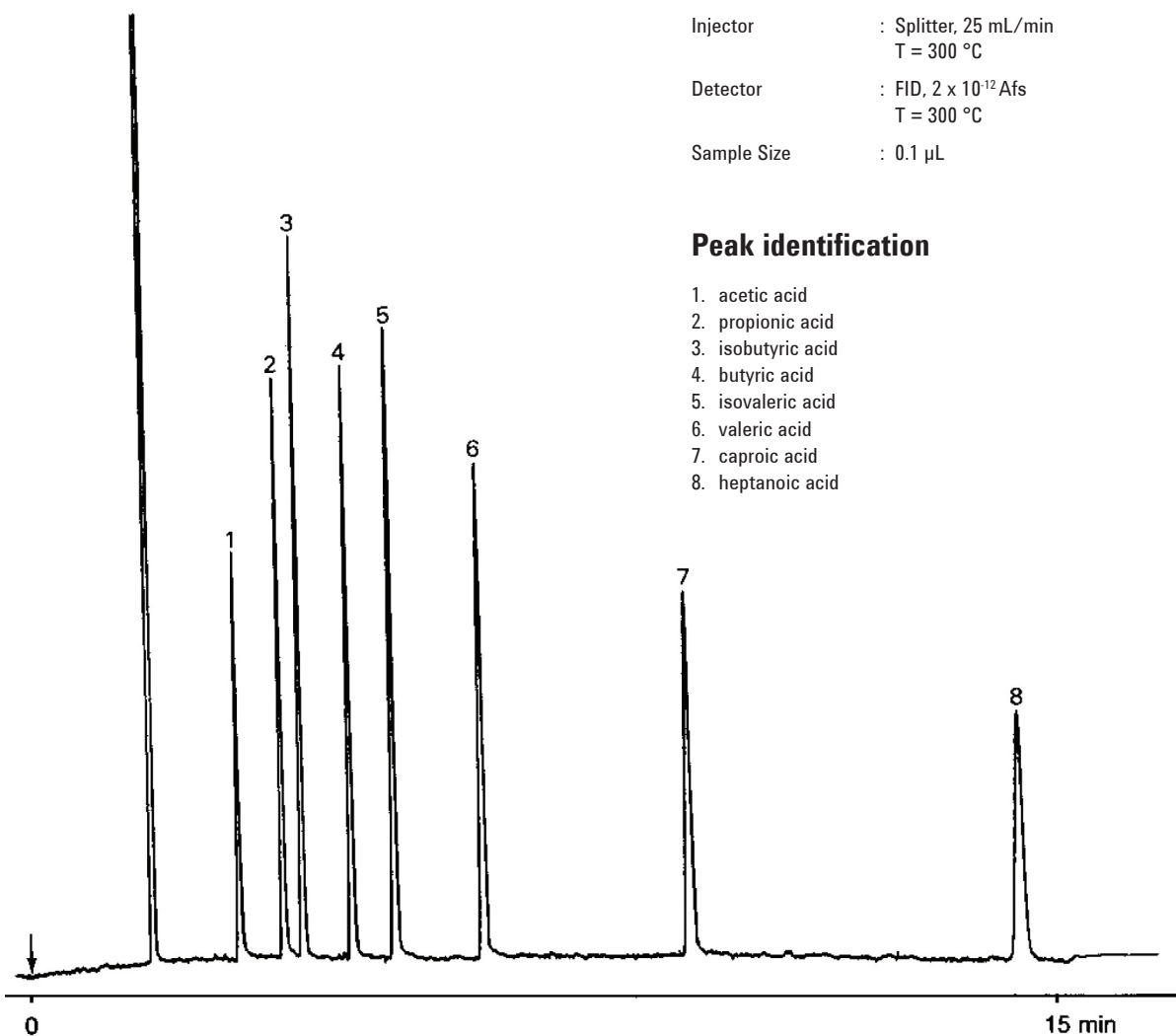
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## Conditions

Technique : GC-capillary  
Column : Agilent FFAP, 0.22 mm x 25 m fused silica  
WCOT FFAP (0.2  $\mu$ m) (Part no. CP7480)  
Temperature : 140  $^{\circ}$ C  
Carrier Gas : He, 120 kPa (1.2 bar, 17 psi), 24 cm/s  
Injector : Splitter, 25 mL/min  
T = 300  $^{\circ}$ C  
Detector : FID,  $2 \times 10^{-12}$  Afs  
T = 300  $^{\circ}$ C  
Sample Size : 0.1  $\mu$ L

## Peak identification

1. acetic acid
2. propionic acid
3. isobutyric acid
4. butyric acid
5. isovaleric acid
6. valeric acid
7. caproic acid
8. heptanoic acid



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