

# Flavors and aromas

## Application Note

Food Testing & Agriculture

### Authors

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### Introduction

The short, narrow-bore Agilent CP-Wax 52 CB column allows a fast and efficient separation of a variety of components for the analysis of wine aromas, fermentation processes and different spirits.

The 0.1 mm x 10 m id column with hydrogen as carrier gas, reduces the analysis time by a factor 4 - 5 in comparison with standard 25 - 30 m columns. Split/splitless injections, in combination with SPME, are possible.



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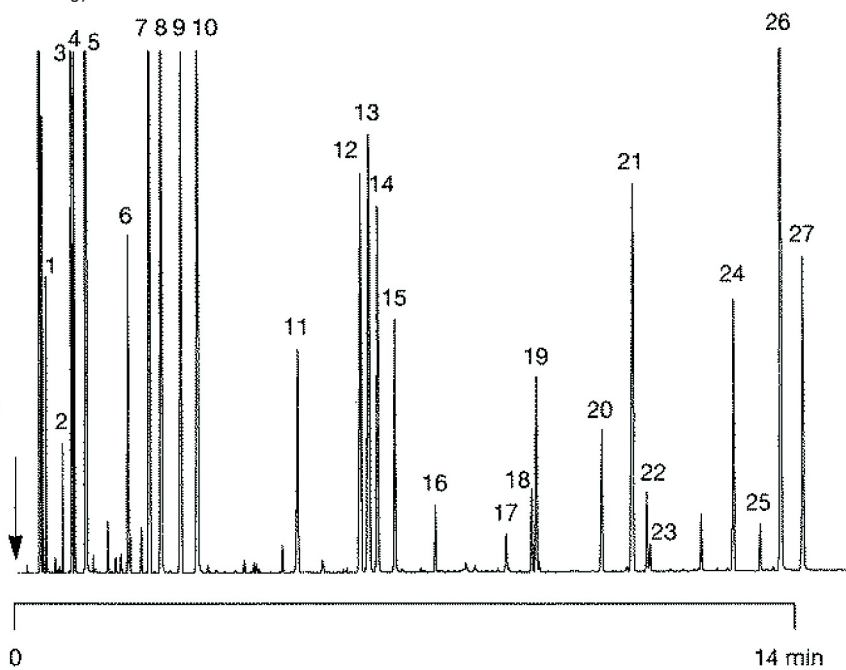
## Conditions

Technique : GC-capillary  
Column : Agilent CP-Wax 52 CB, 0.1 mm x 10 m fused silica  
WCOT (df = 0.2 µm) (Part no. CP7335)  
Temperature : 40 °C → 250 °C, 8 °C/min  
Carrier Gas : H<sub>2</sub>, 150 kPa (1.5 bar, 22.7 psi),  
45 cm/s  
Injector : Split, 1:125,  
T = 250 °C  
Detector : FID  
T = 280 °C  
Sample Size : wine aroma test mixture

Courtesy : Dr. György Vas,  
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## Peak identification

1. acetaldehyde
2. methyl acetate
3. ethyl acetate
4. methanol
5. ethanol
6. ethyl butyrate
7. butyl acetate
8. isobutanol
9. isoamyl acetate
10. butanol
11. hexyl acetate
12. ethyl lactate
13. hexanol
14. cis-3-hexen-1-ol
15. trans-3-hexen-1-ol
16. ethyl octanoate
17. acetic acid
18. linalool
19. linalyl acetate
20. ethyl decanoate
21. diethyl succinate
22. citronellol
23. α-terpineol
24. 2-phenylethyl acetate
25. geraniol
26. benzyl alcohol
27. 2-phenylethanol (phenylethyl alcohol)



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This information is subject to change without notice.

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