

## Analysis of triglycerides in palm oil

Triglyceride in palm oil was analyzed using silica C18 column Finepak SIL C18S. The mobile phase consisting of acetonitrile and chloroform proportioned at 75 : 25, and an RI detector were employed. 200 mg of palm oil was dissolved in 10 ml of chloroform by shaking. Insoluble residue was removed with a 0.45µm membrane filter and then 10 µl of the sample was injected. Fig.1 shows the result of measurement of 4 authentic components of triglyceride. Fig.2 shows the analysis of palm oil. It was found that 10 kinds of triglyceride including trilaurin and trimyristin were contained in palm oil.

### Conditions:

Pump:	PU-980
Detector :	830-R1
Sensitivity :	$8 \times 10^{-5}$ RIUFS
Column :	Finepak SIL C18S
Eluent :	CH <sub>3</sub> CN / CHCl <sub>3</sub> (75/25)
Flow rate :	1.0 ml/min
Sample :	Trilaurin
	Trimyristin
	Tripalmitin
	Tristearin
	Palm oil

