

## Analysis of sugar in wine

Sugar in wine was analyzed by a gradient HPLC system with a boric acid buffer. A post column derivative system with a fluorescence detector was used. Fig. 1 shows the chromatogram of red wine and Fig. 2 shows the one of white wine.

### Conditions:

Pump:	PU-980	
Eluent A :	0.1M H <sub>3</sub> BO <sub>3</sub> pH 8.00	
Eluent B :	0.6M H <sub>3</sub> BO <sub>3</sub> pH 9.00	
Gradient:	Time(min)	A(%) B(%)
	0.0	100 0
	15.0	90 10
	30.0	80 20
	40.0	80 20
	65.0	70 30
	80.0	20 80
	100.0	20 80
	102.0	90 10
	125.0	LOOP 3
Flow rate :	0.5 ml/min	
Column :	Finepak GEL SA-121	
Column temp. :	80 degree celsius	
Reaction coil :	0.5mm I.D. x 10m	
Reaction temp. :	150 degree celsius	
Detector :	Fluorescence detector	
Wavelength :	Ex320nm Em430nm	



