

Analysis of suger in strawberry jam and orange marmalade

Suger (fructose, glucose and maltose) in strawberry jam and orange marmalade was measured using the Finepak SIL NH2 column. CH₃CN/H₂O was used as eluent. 5 ml of distilled water was added to 1 g of each strawberry jam and orange marmalade. 5 ul of each sample was injected after being shaken and filtrated.

Conditions:

Pump:	PU-980
Detector :	830-R1
Sensitivity :	Atten 32mVFS
Column :	Finepak SIL NH2
Eluent :	CH ₃ CN/H ₂ O (75/25)
Flow rate :	1.0ml/min
Temperature :	40 degree celsius
Sample:	1. Fructose 2. Glucose 3. Sucrose 4. Maltose

