

Mobile Phase:

40% A: DI Water with 0.1% Formic Acid (v/v)

60% B: Acetonitrile with 0.1% Formic Acid (v/v)

Injection vol.: 1 µL**Flow rate:** 0.5 mL / minute**Detection:** UV @ 220 nm**Temperature:** 25°C

Sample Preparation: 500 ppm Limonin standard in 20:40:40 DI Water with 0.1% Formic Acid / Acetonitrile / Methanol was prepared. The Orange Juice was filtered and injected "as is" without an additional preparation (*data not shown*). The Orange Juice was spiked with 250 ppm Limonin, filtered, and injected.

t_o : 0.9 minutes

Note : Limonin is a bitter compound which may negatively affect juice quality. The compound is found in the seeds and membrane tissue of the fruit. It is very important for groves to determine the level of Limonin in juice so the correct recovery settings for the juice production can be set. The level of Limonin can change dramatically from season to season. It also depends on the fruit size. The analysis of Limonin is crucial in production of high quality non-bitter fruit juices.



Attachment No 282 Limonin in Orange Juice Analyzed with HPLC pdf 0.3 Mb [Download File](#)

Printed from the Chrom Resource Center

Copyright 2025, All Rights Apply

MicroSolv Technology Corporation

9158 Industrial Blvd. NE, Leland, NC 28451

Tel: (732) 380-8900

Fax: (910) 769-9435

Email: customers@mtc-usa.comWebsite: www.mtc-usa.com