

Analysis of Naringin in fruit paste

Naringin is one bitter component of flavonoids which is contained in shaddock. Naringin in a fruit paste was analyzed. Fig.1 shows the chromatogram obtained by injecting 3 μ l of the authentic sample solution of 0.1% of Naringin. Fruit paste was extracted with 5 ml of methanol and then filtrated with a membrane filter. Fig.2 shows the chromatogram of this sample. These results show the sample contained 2.0 mg/g of Naringin.

Conditions:

Pump:	PU-980
Detector:	UV-970
Wavelength :	290nm
Sensitivity :	0.32 AUFS
Column :	Finepak SIL C18S
Eluent :	0.1% H ₃ PO ₄ /CH ₃ CN (75/25)
Flow rate :	1.0 ml/min
Sample:	Naringin Fruit paste

