



Determination of **fructose**, **glucose**, **lactose**, and **saccharose** in beverages, food products, raw materials, food and feed additives

INTRODUCTION

The method allows determination of the mass concentration of fructose, glucose, lactose, and saccharose in samples of **all types of beverages and all types of food products (including milk and dairy products)**, food raw materials, food additives, and feed additives by capillary electrophoresis.

MEASUREMENT METHOD

The measurement method is based on extraction of sugars from a solid sample by water (dilution of a liquid sample) and their determination by capillary electrophoresis with indirect UV detection at the wavelength of 230 nm.

MEASUREMENT RANGE

The measurement range for sugars is **2–800 g/L** (mass concentration), **0.2–80 %** (mass fraction).

The following components in concentrations, typical for the mentioned samples, do not interfere with the target sugars determination:

- organic acids and their salts: citric, lactic, acetic, malic, succinic, formic, propionic, tartaric, oxalic, butyric, ascorbic, sorbic, benzoic, glutamic, guanylic, inosinic;
- acesulfame K, saccharin;
- ribose, rhamnose, maltose.

EQUIPMENT AND REAGENTS

The Capel capillary electrophoresis system is used in measurements. Data acquisition, collection, processing, and output are performed using a personal computer running under Windows® operating system with Elforun software installed.

Lumex Instruments set, order **No. 0300002753**.

EXAMPLES OF REAL ANALYSES

BGE: 2,6-pyridinedicarboxylic acid and MTAB

Capillary: $L_{\text{eff}}/L_{\text{tot}}$ 75/65 cm, ID 50 μm

Injection: 150 mbar $\times$ s

Voltage: -25 kV

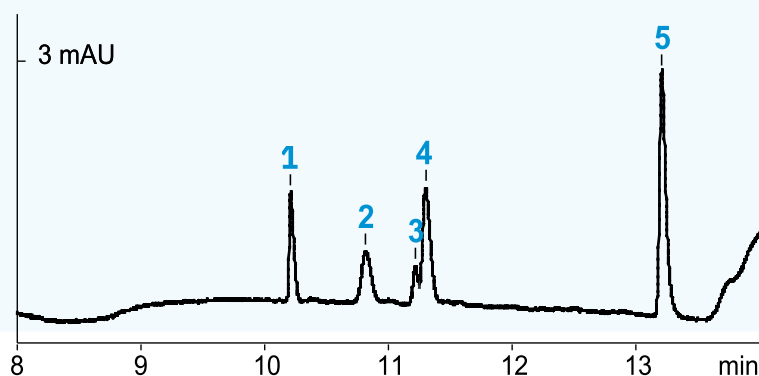
Temperature: 20 °C

Detection: 230 nm

Sample: yoghurt

Found (%):

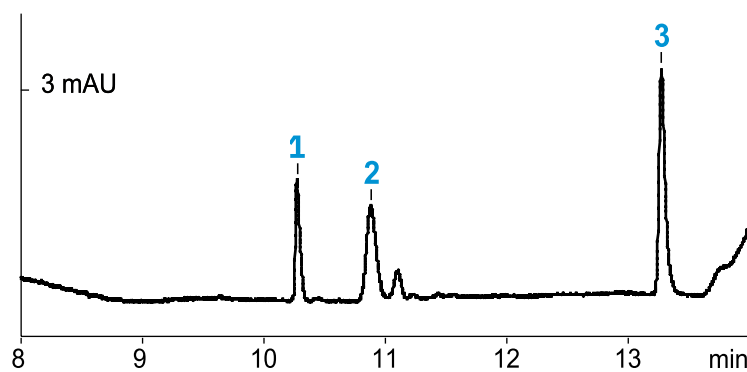
- 1 – fructose (1.22)
- 2 – glucose (1.15)
- 3 – unknown component
- 4 – lactose (3.0)
- 5 – saccharose (5.7)



Sample: soy sauce

Found (%):

- 1 – fructose (5.8)
- 2 – glucose (9.4)
- 3 – saccharose (21.5)



Sample: feed additive

Found (%):

- 1 – lactose (19.2)
- 2 – saccharose (5.2)

