



Young Lin Sugar Analyzer



Sugars, as a major component of food, have many dimensional isomers and the property of melting into water. Commonly there are many testing limitations such as low peak-resolution due to various dimensional isomers, poor column durability due to water-soluble solvent and limited usage of detectors. Especially, the RI detector has low sensitivity and no gradient mode. The Young Lin Sugar Analyzer provides an accurate column analysis result and a method of making solvents with the use of ELSD (Evaporative Light Scattering Detector) to remove these problems. Many kinds of sugars or sugar alcohols are used as an additive or to create a sweet taste. The Young Lin Sugar Analyzer can be usefully applied to analyze these compounds and determine their quantitative analysis.



The Young Lin Sugar Analyzer will ensure a reliable and accurate analysis of sugar. The speed and precision of operation is due to the fact that our system is specifically optimized for the analysis of sugar.

Young Lin Sugar Analyzer

Features

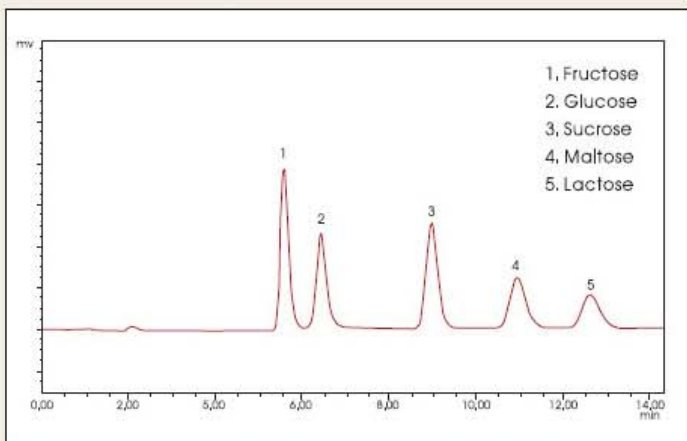
- One stop shopping for entire solutions from instruments to consumables for sugar analysis
- Reasonable price with optimized operation efficiency
- Accurate application support based on a specific analysis method
- Strengthened software for more convenient use

Analysis of Sugar in Honey

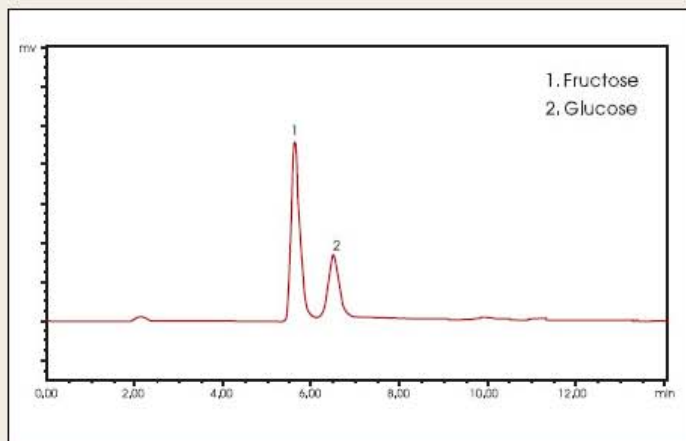
[Analysis condition]

- Mobile Phase : ACN:Water = 75:25
- Flow Rate : 1.5 ml/min
- Oven Temp : 35 °C
- Detector : ELSD
- Column : Carbohydrate 4.6 X 250 mm
- Injection Volume : 20 ul sample loop

[Standard sample]



[Sample]



Features

- Analysis of Sugars & Sugar Alcohols in Food and Beverages
- Analysis of Sugars & Amino Saccharides in Natural Substance and Health Food



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