

Volatiles in Beer

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The 7500/7100A Preconcentrating inlet makes a perfect combination for analyzing alcoholic beverages such as beer and wine. The 7500 allows either Large Volume Static Headspace or Pulsed Vacuum Extraction Headspace to provide extremely low detection limits of volatile aroma compounds. The 3-stage 7100A can be operated in a Cold Trap Dehydration Mode with Tenax in M1 to recover only compounds lighter than ethanol, or the 7100A can be set up to just look at compounds heavier than ethanol using an M1 dry purge technique with subsequent backflushing of heavier compounds to M2 and M3 for final focusing and GCMS injection

Beer with CO₂ and EtOH Removed 200 cc LVSH Analysis

Inlet: 7500/7100
Configurations: D (Pg. xx)
Sample Size: 200cc
Matrix Management: M1 Dry Purge
Column: DB1, 60m, 0.32mm ID, 1um film
Carrier: He, 1.5 ccm constant flow
Oven Temp: 35°C 3 min, 6°C/min to 120°C
10°C/min to 150°C, 25°C/min
to 220°C, 5min hold
GCMS: Agilent 6890/5973N
MS Operation: 33-270 amu, 3Hz, EI,
EM=0 Rel.

