

IC Application Note No. S-163

Title: Acetate, chloride and sulfate in mayonnaise

Summary: Determination of acetate, chloride and sulfate in mayonnaise using anion chromatography with conductivity detection after chemical suppression and inline sample preparation by dialysis.

Sample: Mayonnaise

Sample preparation: 0.5 g sample is dissolved in 100 g ultrapure water, injection using 754 Dialysis Unit

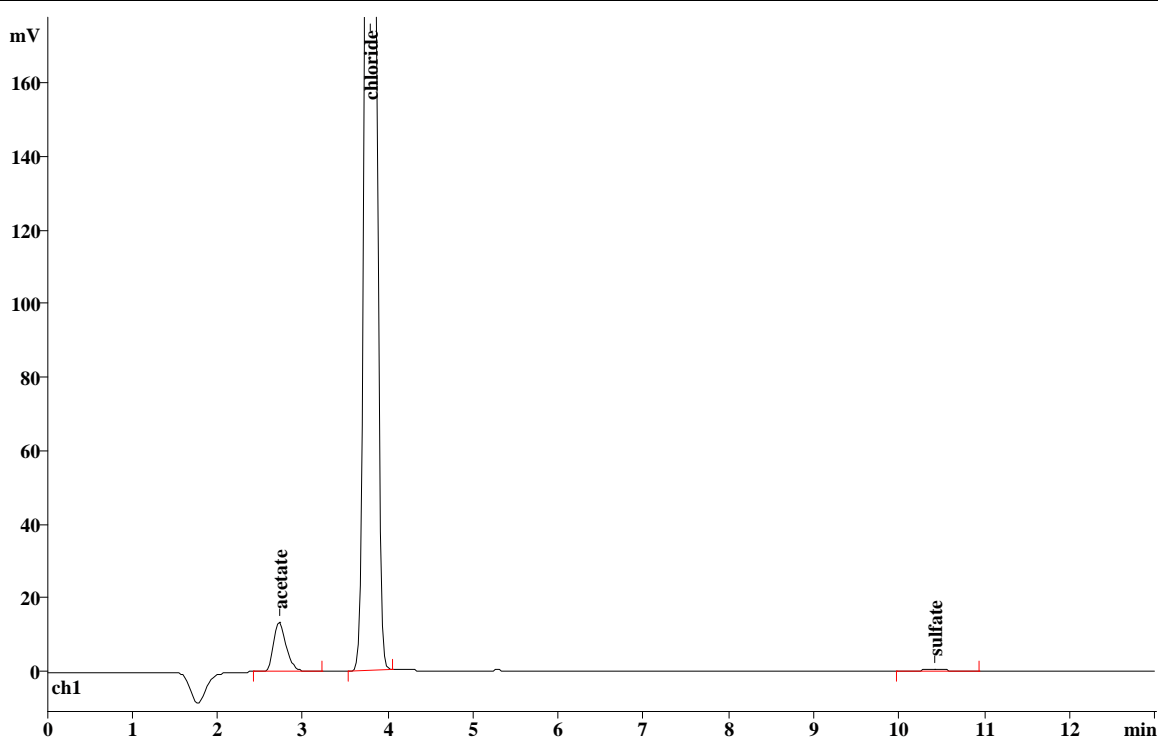
Column: 6.1006.510 Metrosep A SUPP 5 – 100

Eluent: 1.0 mmol/L sodium hydrogen carbonate
3.2 mmol/L sodium carbonate

Suppressor: Metrohm Suppressor Module (MSM, 100 mmol/L H₂SO₄)

Flow: 0.7 mL/min

Injection Volume: 20 µL



Results:	Acetate mg/g	Chloride mg/g	Sulfate mg/g
	1.91	6.21	0.036