

## IC Application Note No. S-12

Title:	Determination of lactate, chloride, nitrate,			
	sulfite and phosphate in wine			

Summary: Determination of lactate, chloride, nitrate, sulfite and phosphate in wine using anion chromatography with conductivity detection after chemical suppression.

Sample: Swiss white wine "Fendant"

Sample Preparation: Dilution 1:50 with 0.2 mM NaOH containing formaldehyde for stabilisation of sulphite

**Column:** 6.1006.100 Metrosep Anion Dual 2

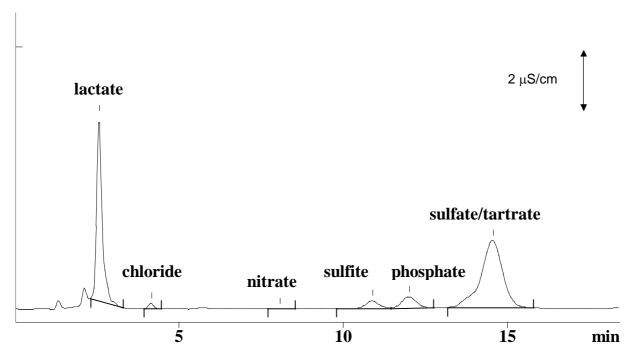
**Eluent:** 2.0 mmol/L sodium hydrogencarbonate,

1.8 mmol/L sodium carbonate, 15 % acetone

**Suppressor:** Metrohm Suppressor Module (MSM, 50 mmol/L H<sub>2</sub>SO<sub>4</sub>)

*Flow:* 0.8 mL/min

*Injection Volume:* 20 μL



Results:	lactate	chloride	nitrate	sulphite	phosphate
	mg/L	mg/L	mg/L	mg/L	mg/L
	2159	14.7	3.1	162.7	284.4