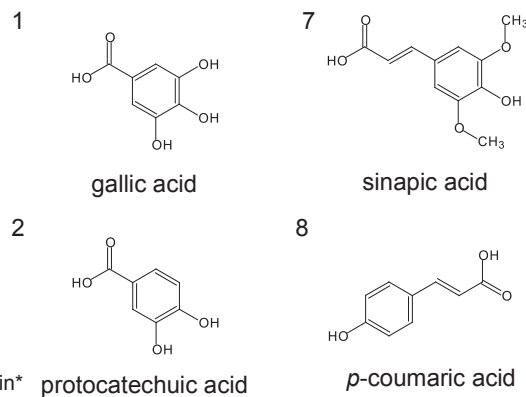
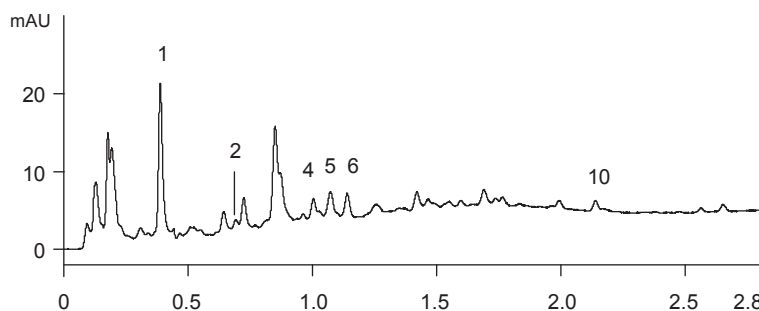


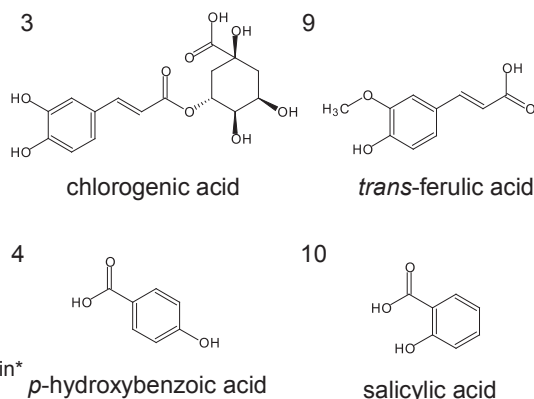
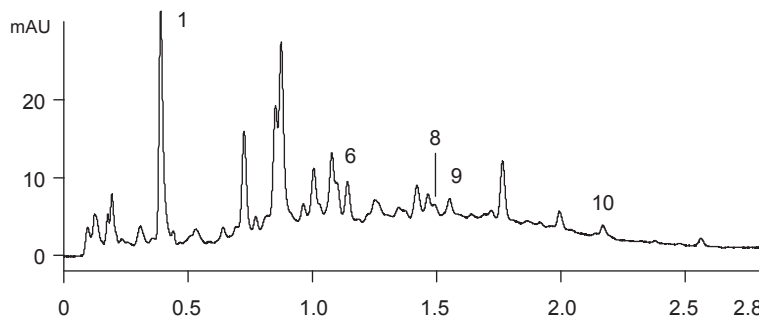
赤ワイン中の芳香族カルボン酸  
Aromatic carboxylic acids in a red wine

F080616B

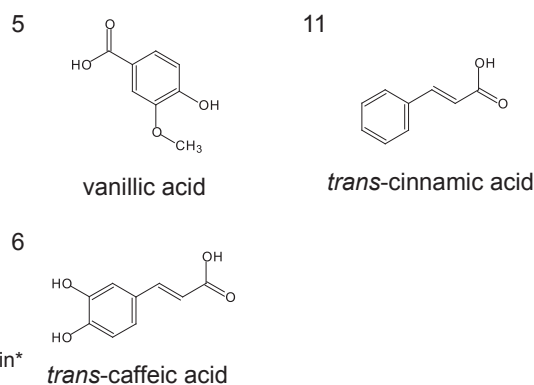
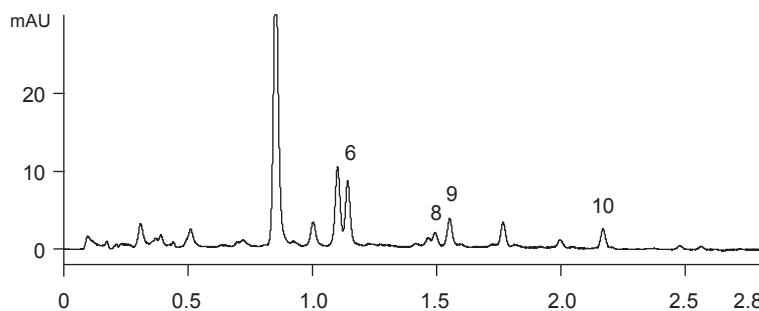
A) UV at 254 nm



B) UV at 280 nm



C) UV at 320 nm



Column□ : YMC-UltraHT Pro C18 (2 μm, 12 nm)  
50 X 2.0 mmI.D.

Eluent□□ : A) water / HCOOH (200/0.4)  
B) acetonitrile / methanol / THF / water / HCOOH (43.5/43.5/13/100/0.4)  
20-100%B (0-2.8 min)

Flow rate□ : 0.5 mL/min

Temperature□ : 40 °C

Detection□ : A) UV at 254 nm, B) UV at 280 nm, C) UV at 320 nm

Injection□ : 2 μL

Samples□ : 5 times dilution of a red wine with water