

# Analyzing Fats and Oils by GC



# Your Analysis of Oils and Fats!

Edible oils and fats are among the most abundant cooking ingredients in the world, and are an important part of a healthy balanced diet—especially if they are high in omega-6 and omega-3 polyunsaturated fatty acids. Rather than just the total fatty acid compositions, the analysis of individual lipid species within these oils and fats has become increasingly important. Within the last decade, several lipidomic methods have been adapted and applied to the analysis of edible oils and fats.

This guide will cover the “A to Z” of analyzing oils and fats with gas chromatography, with selecting the right GC column for your matrix—by dimension, phase, application, or manufacturer. Continue to find a wide range of application notes for various oil and fat matrices, and finally, we’ll introduce you to the Zebtron™ ZB-FAME GC column created specifically for the analysis of fatty acids, offering a 75% reduction in run times and improved separation of cis/trans FAME isomers—suitable for AOAC, AOCS, and IOC methods.



guarantee

If Phenomenex products in this guide do not provide at least an equivalent separation as compared to other products of the same phase and dimensions, return the product with your comparative data within 45 days for a FULL REFUND.

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Need help? Our GC scientists have wide-ranging and proven experience in oils and fats analysis and lipid testing, including finished products. Phenomenex also offers a wide range of products that target fatty acids, steroids, triglycerides, and other fat components—providing fast analysis, improved resolution, and temperature resistance. [www.phenomenex.com/chat](http://www.phenomenex.com/chat).

# Food Quality and Flavors GC Applications

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# Essential Oils

by GC-MS

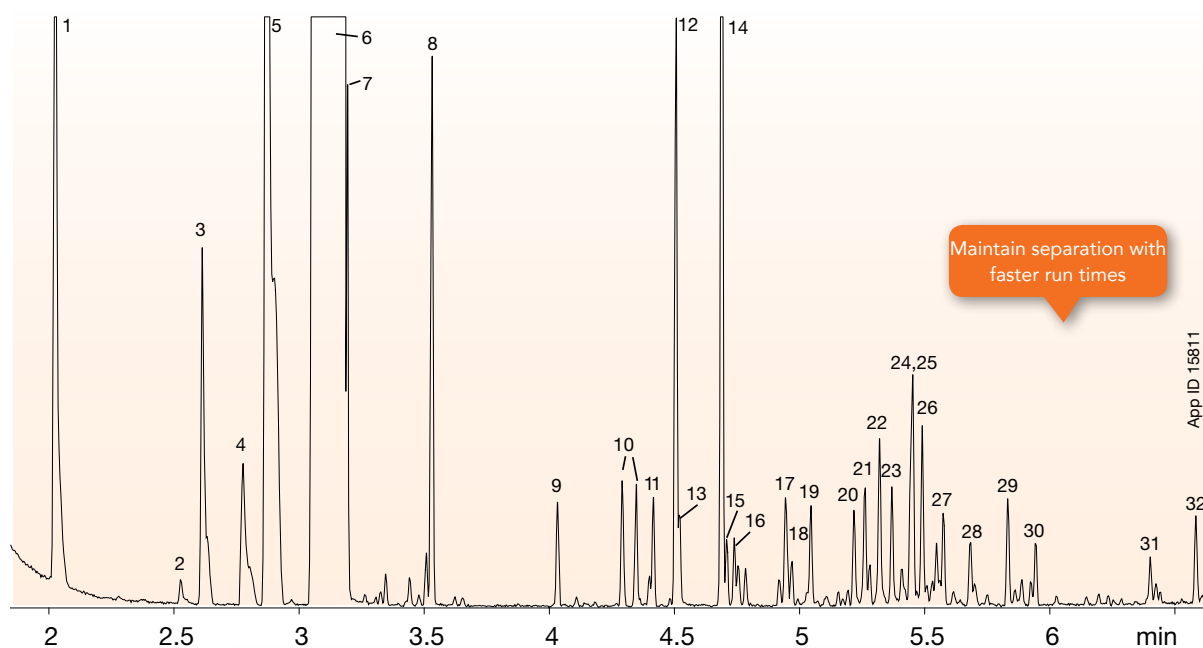
Essential oils are fragrant plant essences primarily composed of terpenes, their derivatives, and other aromatic compounds. Variation in plant locations and growing conditions produces natural differences in essential oil components, and due to their high price, premium oils are subject to adulteration with cheaper terpenes or poorer quality oils. Therefore, characterization of essential oils is necessary, but testing is complex due to the number of compounds and their trace level presence. Runs under seven minutes can be achieved using efficient column dimensions, as demonstrated below.

## Cold-Pressed Orange Oil

**Column:** Zebtron™ ZB-WAX<sub>PLUS</sub>™  
**Dimensions:** 10 meter x 0.10 mm x 0.10 μm  
**Part No.:** 7CB-G013-02  
**Injection:** Split 20:1 @ 220 °C, 0.2 μL  
**Carrier Gas:** Helium @ 0.3 mL/min (constant flow)  
**Oven Program:** 35 °C for 1 min to 250 °C @ 30 °C/min for 5 min  
**Detector:** MSD; 45-450 amu  
**Recommended Liner:** Zebtron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for systems Agilent®)

### Sample:

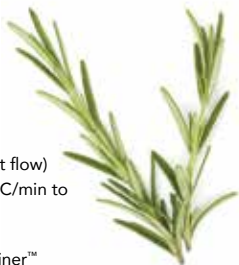
1. α-Pinene
2. β-Pinene
3. Sabinene
4. 3-Carene
5. β-Myrcene
6. Limonene
7. β-Phellandrene
8. Octanal
9. Nonanal
10. Limonene Oxides
11. Citronellal
12. Decanal
13. α-Cubebene
14. Linalool
15. β-Cubebene
16. Octanol
17. Germacrene
18. Caryophyllene
19. trans-p-Mentha-2,8-dienol
20. cis-p-Mentha-2,8-dienol
21. Geraniol
22. α-Terpineol
23. Dodecanal
24. Valencene
25. Citral
26. Carvone
27. Cadinene
28. Perillaldehyde
29. trans-Carveol
30. cis-Carveol
31. Perillol
32. Octanoic Acid



# Essential Oils

by GC-MS

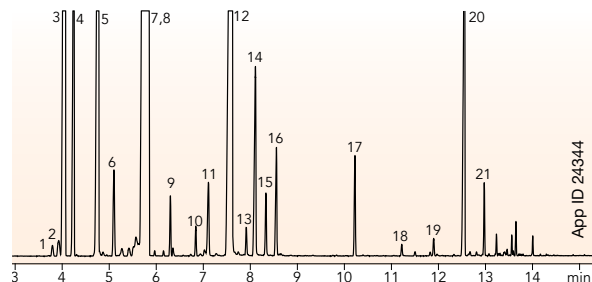
## Rosemary Oil



**Column:** Zebron™ ZB-1PLUS  
**Dimensions:** 10 meter x 0.10 mm x 0.10 μm  
**Part No.:** 7CB-G031-02  
**Injection:** Split 120:1 @ 160 °C, 0.2 μL  
**Carrier Gas:** Helium @ 0.4 mL/min (constant flow)  
**Oven Program:** 45 °C for 2 min to 130 °C @ 8 °C/min to 200 °C @ 30 °C/min for 2 min  
**Detector:** MSD; 18-400 amu  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Sample was 10% in dichloromethane

- |               |                 |                     |
|---------------|-----------------|---------------------|
| 1. Tricyclene | 8. Limonene     | 15. 4-Terpineol     |
| 2. α-Thujene  | 9. γ-Terpinene  | 16. Terpineol       |
| 3. α-Pinene   | 10. Terpinolene | 17. Bornyl Acetate  |
| 4. Camphene   | 11. Linalool    | 18. Eugenol         |
| 5. β-Pinene   | 12. Camphor     | 19. Copaene         |
| 6. β-Myrcene  | 13. Isoborneol  | 20. Caryophyllene   |
| 7. Eucalyptol | 14. Borneol     | 21. α-Caryophyllene |



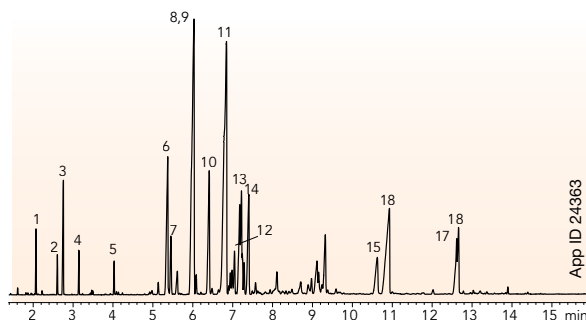
## Ylang Ylang Oil



**Column:** Zebron ZB-1PLUS  
**Dimensions:** 10 meter x 0.10 mm x 0.10 μm  
**Part No.:** 7CB-G031-02  
**Injection:** Split 120:1 @ 160 °C, 0.2 μL  
**Carrier Gas:** Helium @ 0.5 mL/min (constant flow)  
**Oven Program:** 60 °C to 120 °C @ 15 °C/min to 160 °C @ 5 °C/min to 220 °C @ 20 °C/min  
**Detector:** MSD; 18-400 amu  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Oil was 10% in dichloromethane

- |                     |                     |                       |
|---------------------|---------------------|-----------------------|
| 1. p-Methyl Anisole | 7. Copaene          | 13. Farnesene         |
| 2. Methyl Benzoate  | 8. β-Caryophyllene  | 14. δ-Cadinene        |
| 3. Linalool         | 9. Cinnamyl Acetate | 15. Farnesol          |
| 4. Benzyl Acetate   | 10. Humulene        | 16. Benzyl Benzoate   |
| 5. Geraniol         | 11. Germacrene      | 17. Benzyl Salicylate |
| 6. Geranyl Acetate  | 12. α-Amorphene     | 18. Farnesyl Acetate  |



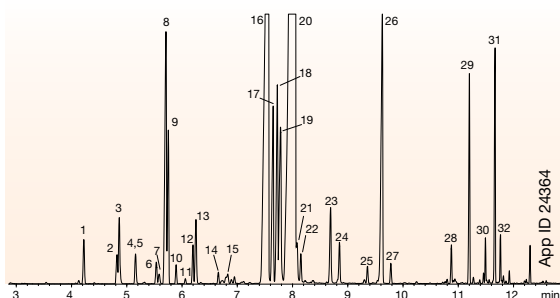
## Peppermint Oil



**Column:** Zebron ZB-1PLUS  
**Dimensions:** 10 meter x 0.10 mm x 0.10 μm  
**Part No.:** 7CB-G031-02  
**Injection:** Split 120:1 @ 160 °C, 0.2 μL  
**Carrier Gas:** Helium @ 0.3 mL/min (constant flow)  
**Oven Program:** 45 °C for 2 min to 130 °C @ 10 °C/min to 280 °C @ 30 °C/min for 3 min  
**Detector:** MSD  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Analytes are 10% in dichloromethane

- |                   |                          |                        |
|-------------------|--------------------------|------------------------|
| 1. α-Pinene       | 12. γ-Terpinene          | 22. α-Terpineol        |
| 2. Sabinene       | 13. cis-Sabinene Hydrate | 23. Pulegone           |
| 3. β-Pinene       | 14. β-Terpineol          | 24. Piperitone         |
| 4. β-Myrcene      | 15. Linalool             | 25. Neomenthyl Acetate |
| 5. 3-Octanol      | 16. Menthone             | 26. Menthyl Acetate    |
| 6. α-Terpinene    | 17. Isomenthone          | 27. Isomenthyl Acetate |
| 7. Cymene         | 18. Menthonefuran        | 28. Bourbonene         |
| 8. Eucalyptol     | 19. Neomenthol           | 29. Caryophyllene      |
| 9. δ-Limonene     | 20. Menthol              | 30. Farnesene          |
| 10. cis-Ocimene   | 21. Neoisomenthol        | 31. Germacrene         |
| 11. trans-Ocimene |                          | 32. Elemene            |



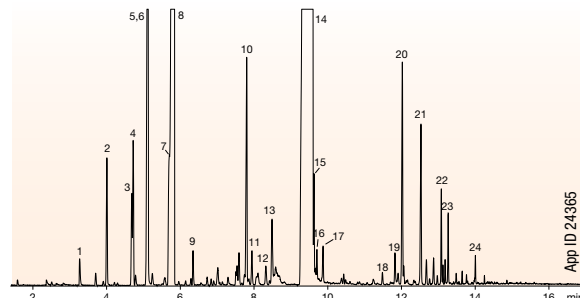
## Spearmint Oil



**Column:** Zebron ZB-1PLUS  
**Dimensions:** 10 meter x 0.10 mm x 0.10 μm  
**Part No.:** 7CB-G031-02  
**Injection:** Split 120:1 @ 160 °C, 0.2 μL  
**Carrier Gas:** Helium @ 0.4 mL/min (constant flow)  
**Oven Program:** 45 °C for 2 min to 130 °C @ 8 °C/min to 200 °C @ 30 °C/min for 2 min  
**Detector:** MSD; 18-400 amu  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Analytes are 10% in dichloromethane

- |                               |                         |
|-------------------------------|-------------------------|
| 1. 2,5-Diethyltetrahydrofuran | 13. Dihydrocarveol      |
| 2. α-Pinene                   | 14. Carvone             |
| 3. Sabinene                   | 15. Piperitenone        |
| 4. β-Pinene                   | 16. trans-Carvone Oxide |
| 5. β-Myrcene                  | 17. cis-Carvone Oxide   |
| 6. 3-Octanol                  | 18. Carvyl Acetate      |
| 7. Eucalyptol                 | 19. cis-Jasmone         |
| 8. Limonene                   | 20. β-Bourbonene        |
| 9. cis-Sabinene Hydrate       | 21. Caryophyllene       |
| 10. Menthone                  | 22. β-Farnesene         |
| 11. Isomenthone               | 23. Germacrene D        |
| 12. 4-Terpineol               | 24. Caryophyllene Oxide |



# Sterols

by GC-FID

Sterols are naturally occurring steroid alcohols in plants, animals, and fungi. Phytosterols and cholesterol are commonly tested; sterol content for example is analyzed to determine olive oil quality and authenticity. Dietary tocopherols are sometimes tested with sterols due to their related health effects. Methods for analysis of sterols from common food matrices and in combination with tocopherols are demonstrated below.

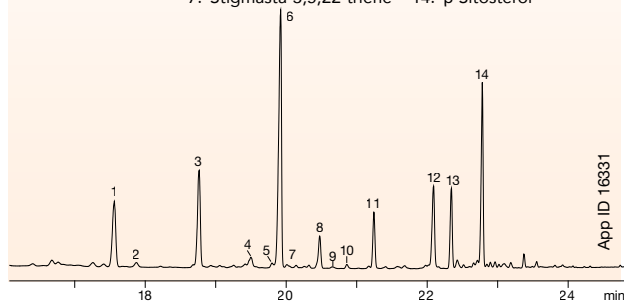
## Vitamin E and Sterols



**Column:** Zebron™ ZB-5  
**Dimensions:** 30 meter x 0.25 mm x 0.10 µm  
**Part No.:** 7HG-G002-02  
**Injection:** Splitless @ 220 °C, 1 µL  
**Carrier Gas:** Helium @ 1.8 mL/min (constant flow)  
**Oven Program:** 110 °C for 0.2 min to 140 °C @ 30 °C/min to 230 °C @ 10 °C/min for 6 min to 340 °C @ 10 °C/min for 15.8 min  
**Detector:** FID @ 340 °C  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Analytes derivatized via BSTFA:TMCS; 99:1 in pyridine

- |                            |                        |
|----------------------------|------------------------|
| 1. Squalene                | 8. γ-Tocomoenoel       |
| 2. Lignoceric acid         | 9. Stigmasta-3,5-diene |
| 3. δ-Tocopherol            | 10. Cholesterol        |
| 4. δ-Tocomoenoel           | 11. α-Tocopherol       |
| 5. Campesta-3,5-diene      | 12. Campesterol        |
| 6. γ-Tocopherol            | 13. Stigmasterol       |
| 7. Stigmasta-3,5,22-triene | 14. β-Sitosterol       |



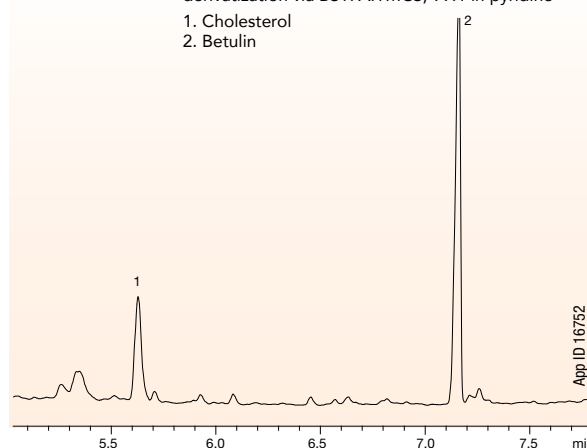
## Lard Sterols



**Column:** Zebron ZB-5HT Inferno™  
**Dimensions:** 30 meter x 0.25 mm x 0.10 µm  
**Part No.:** 7HG-G015-02  
**Injection:** Splitless @ 350 °C, 0.5 µL  
**Carrier Gas:** Helium @ 2 mL/min (constant flow)  
**Oven Program:** 220 °C to 350 °C @ 15 °C/min  
**Detector:** FID @ 350 °C  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Prepared by saponification, solid phase extraction (SPE), and derivatization via BSTFA:TMCS; 99:1 in pyridine

1. Cholesterol
2. Betulin



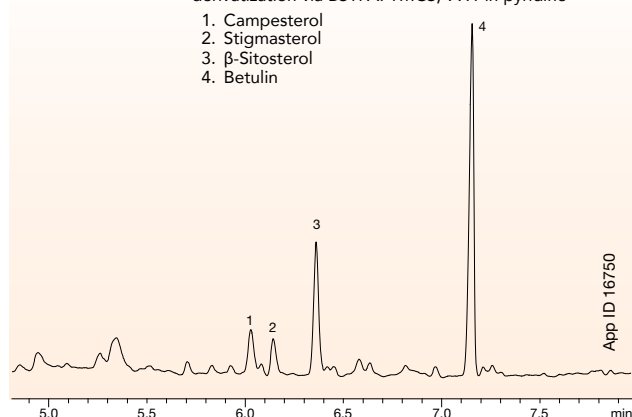
## Margarine Sterols



**Column:** Zebron ZB-5HT Inferno  
**Dimensions:** 30 meter x 0.25 mm x 0.10 µm  
**Part No.:** 7HG-G015-02  
**Injection:** Splitless @ 350 °C, 0.5 µL  
**Carrier Gas:** Helium @ 2 mL/min (constant flow)  
**Oven Program:** 220 °C to 350 °C @ 15 °C/min  
**Detector:** FID @ 350 °C  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Prepared by saponification, solid phase extraction (SPE), and derivatization via BSTFA: TMCS; 99:1 in pyridine

1. Campesterol
2. Stigmasterol
3. β-Sitosterol
4. Betulin



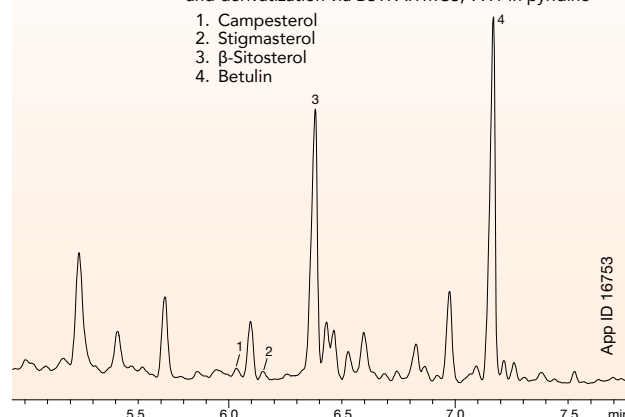
## Olive Oil Sterols



**Column:** Zebron ZB-5HT Inferno  
**Dimensions:** 30 meter x 0.25 mm x 0.10 µm  
**Part No.:** 7HG-G015-02  
**Injection:** Splitless @ 350 °C, 0.5 µL  
**Carrier Gas:** Helium @ 2 mL/min (constant flow)  
**Oven Program:** 220 °C to 350 °C @ 15 °C/min  
**Detector:** FID @ 350 °C  
**Recommended Liner:** Zebron PLUS Single Taper Z-Liner™  
**Liner Part No.:** AG2-0A13-05 (for Agilent® System)

**Sample:** Prepared by saponification, solid phase extraction (SPE), and derivatization via BSTFA:TMCS; 99:1 in pyridine

1. Campesterol
2. Stigmasterol
3. β-Sitosterol
4. Betulin



# Triglycerides

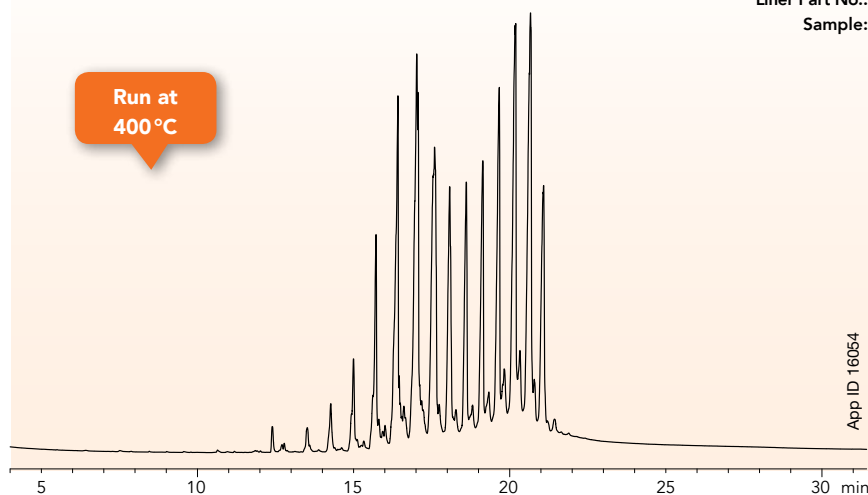
by GC-FID

Triglycerides are naturally occurring esters of fatty acids and glycerol. Because these compounds have relatively high molecular weights and polarities that increase with the degree of unsaturation, high oven temperatures are necessary for sufficient separations. Choosing a GC column designed to withstand such temperatures (such as those with improved polyimide coatings that resist brittleness at 400 °C or higher) can provide the necessary robustness to achieve good separation. The separations below are performed using a Zebtron™ ZB-5HT Inferno™ GC column, which is specifically designed to withstand high oven temperatures.

## Butter Triglycerides



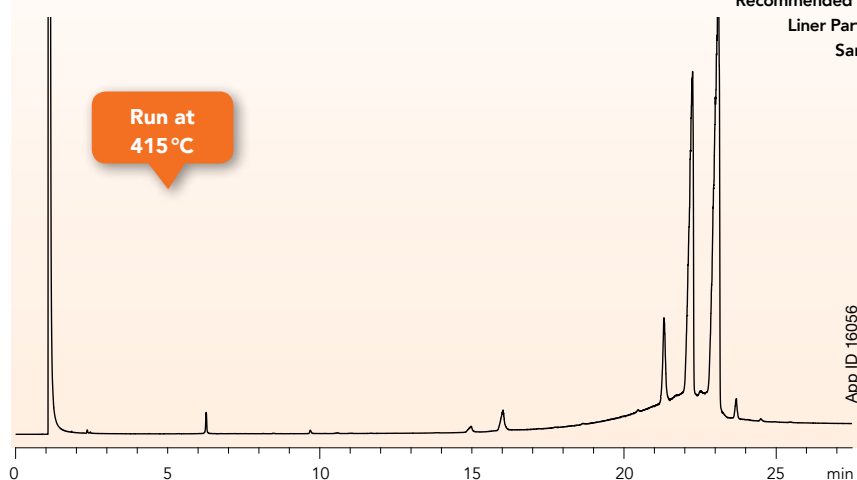
**Column:** Zebtron ZB-5HT Inferno  
**Dimensions:** 15 meter x 0.32 mm x 0.10 µm  
**Part No.:** 7EM-G015-02  
**Injection:** On-Column @ 103 °C, 2 µL  
**Carrier Gas:** Helium @ 1.8 mL/min (constant flow)  
**Oven Program:** 100 °C to 400 °C @ 14 °C/min for 10 min  
**Detector:** FID @ 400 °C  
**Recommended Liner:** Zebtron PLUS Direct Connect Liner  
**Liner Part No.:** AG2-0A50-05 (for Agilent® System)  
**Sample:** Butter Triglycerides



## Olive Oil Triglycerides



**Column:** Zebtron ZB-5HT Inferno  
**Dimensions:** 30 meter x 0.25 mm x 0.10 µm  
**Part No.:** 7HG-G015-02  
**Injection:** On-Column @ 223 °C, 0.1 µL  
**Carrier Gas:** Helium @ 1 mL/min (constant flow)  
**Oven Program:** 220 °C for 1 min to 400 °C @ 8 °C/min for 4 min  
**Detector:** FID @ 415 °C  
**Recommended Liner:** Zebtron PLUS Direct Connect Liner  
**Liner Part No.:** AG2-0A50-05 (for Agilent® System)  
**Sample:** Olive Oil Triglycerides



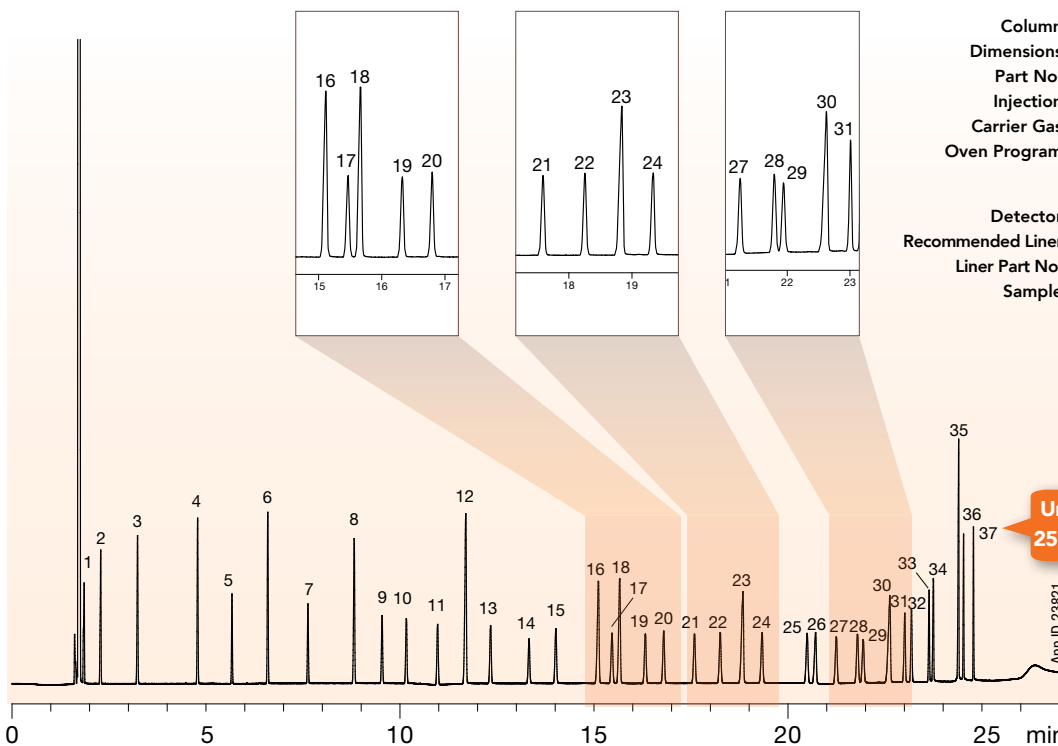


# Fatty Acids and FAMES

by GC-FID

Fat and oil testing is important for both characterization as well as determination of total fat content. Both fatty acid methyl esters (FAMES) and free fatty acids (FFAs) are commonly analyzed using polar column phases. The examples below display good resolution for both derivatized and underivatized fatty acids.

## Food Industry FAMES



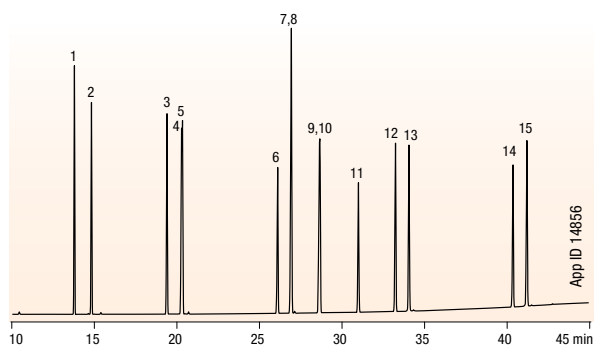
Column: Zebron™ ZB-FAME  
 Dimensions: 30 meter x 0.25 mm x 0.20 μm  
 Part No.: 7HG-G033-10  
 Injection: Split 50:1 @ 240°C, 1 μL  
 Carrier Gas: Helium @ 1.2 mL/min (constant flow)  
 Oven Program: 100°C for 2 min to 140°C @ 10°C/min to 190°C @ 3°C/min to 260°C @ 30°C/min for 2 min  
 Detector: FID @ 260°C  
 Recommended Liner: Zebron Single Taper Z-Liner™  
 Liner Part No.: AG2-0A13-05 (for Agilent® System)  
 Sample: See list at [www.phenomenex.com/FAME](http://www.phenomenex.com/FAME)

**SEE MORE FAME Separations pp. 10 - 18**

## Unsaturated FAMES

Column: Zebron ZB-FFAP  
 Dimensions: 60 meter x 0.25 mm x 0.25 μm  
 Part No.: 7KG-G009-11  
 Injection: Split 40:1 @ 220°C, 0.1 μL  
 Carrier Gas: Helium @ 2.4 mL/min (constant flow)  
 Oven Program: 200°C to 260°C @ 2°C/min for 30 min  
 Detector: FID @ 250°C  
 Recommended Liner: Zebron PLUS Single Taper Z-Liner™  
 Liner Part No.: AG2-0A13-05 (Agilent® for systems)

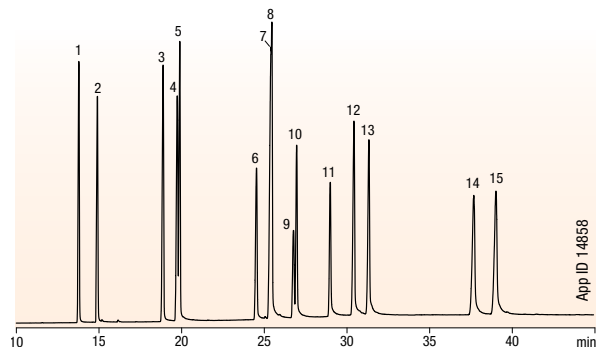
- |                          |                        |
|--------------------------|------------------------|
| 1. Methyl Myristate      | 10. Methyl Linelaidate |
| 2. Methyl Myristoleate   | 11. Methyl Linolenate  |
| 3. Methyl Palmitate      | 12. Methyl Arachidate  |
| 4. Methyl Palmitelaidate | 13. Methyl Gondonate   |
| 5. Methyl Palmitoleate   | 14. Methyl Behenate    |
| 6. Methyl Stearate       | 15. Methyl Erucate     |
| 7. Methyl Oleate         |                        |
| 8. Methyl Elaidate       |                        |
| 9. Methyl Linoleate      |                        |



## Unsaturated Free Fatty Acids

Column: Zebron ZB-FFAP  
 Dimensions: 60 meter x 0.25 mm x 0.25 μm  
 Part No.: 7KG-G009-11  
 Injection: Split 40:1 @ 220°C, 0.2 μL  
 Carrier Gas: Helium @ 2.4 mL/min (constant flow)  
 Oven Program: 200°C to 260°C @ 2°C/min for 30 min  
 Detector: FID @ 250°C  
 Recommended Liner: Zebron PLUS Single Taper Z-Liner™  
 Liner Part No.: AG2-0A13-05 (Agilent® for systems)

- |                       |                         |
|-----------------------|-------------------------|
| 1. Myristic Acid      | 10. Linoleic Acid       |
| 2. Myristoleic Acid   | 11. Linolenic Acid      |
| 3. Palmitic Acid      | 12. Arachidic Acid      |
| 4. Palmitelaidic Acid | 13. Gondonic Acid (C15) |
| 5. Palmitoleic Acid   | 14. Behenic Acid (C17)  |
| 6. Stearic Acid       | 15. Erucic Acid (C19)   |
| 7. Elaidic Acid       |                         |
| 8. Oleic Acid         |                         |
| 9. Linolelaidic Acid  |                         |



# Fatty Acids and FAMES

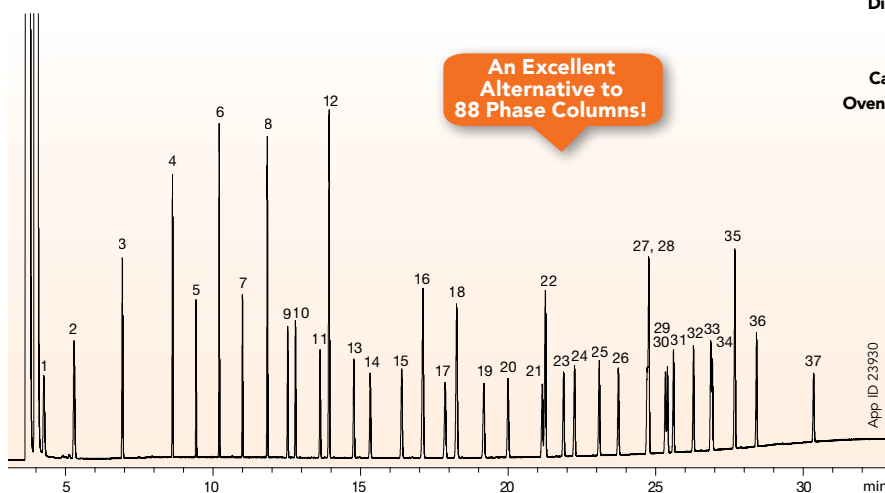
by GC-FID

## Olive Oil and Hydrogenated Oil

- Recommended alternative to Supelco® SP™-2560, Agilent® CP-Sil 88, Agilent HP-88, and Restek® Rt®-2560
- Traditional separation of cis/trans FAMES



### 37 FAME Mix



**Column:** Zebron™ ZB-88

**Dimensions:** 100 meter x 0.25 mm x 0.20 µm

**Part No.:** 7MG-G037-10

**Injection:** Split 50:1 @ 250°C, 1 µL

**Carrier Gas:** Hydrogen @ 2 mL/min (constant flow)

**Oven Program:** 120°C for 1 min to 175°C @ 10°C/min for 10 min to 210°C @ 5°C/min for 5 min to 230°C @ 5°C/min for 5 min

**Detector:** FID @ 280°C

<b>Sample:</b>	1. C4:0	21. C18:3 cis 6,9,12
	2. C6:0	22. C20:0
	3. C8:0	23. C18:3 cis 9,12,15
	4. C10:0	24. C20:1 cis 11
	5. C11:0	25. C21:0
	6. C12:0	26. C20:2 cis 11,14
	7. C13:0	27. C22:0
	8. C14:0	28. C20:3 cis 8,11,14
	9. C14:1 cis 9	29. C20:3 cis 11,14,17
	10. C15:0	30. C22:1 cis 13
	11. C15:1 cis 10	31. C20:4 cis 5,8,11,14
	12. C16:0	32. C23:0
	13. C16:1 cis 9	33. C22:2 cis 13,16
	14. C17:0	34. C20:5 cis 5,8,11,14,17
	15. C17:1 cis 10	35. C24:0
	16. C18:0	36. C24:1 cis 15
	17. C18:1 trans 9	37. C22:6 cis 4,7,10,13,16,19
	18. C18:1 cis 9	
	19. C18:2 trans 9,12	
	20. C18:2 cis 9,12	

## Omega-3 Fatty Acids and Fish Oil

- Recommended alternative to Supelco® SP™-2330, Agilent® DB®-23, and Restek® Rtx®-2330
- Alternate selectivity well suited for marine oils



**Column:** Zebron ZB-23

**Dimensions:** 60 meter x 0.25 mm x 0.15 µm

**Part No.:** 7KG-G039-05

**Injection:** Split 50:1 @ 250°C, 1 µL

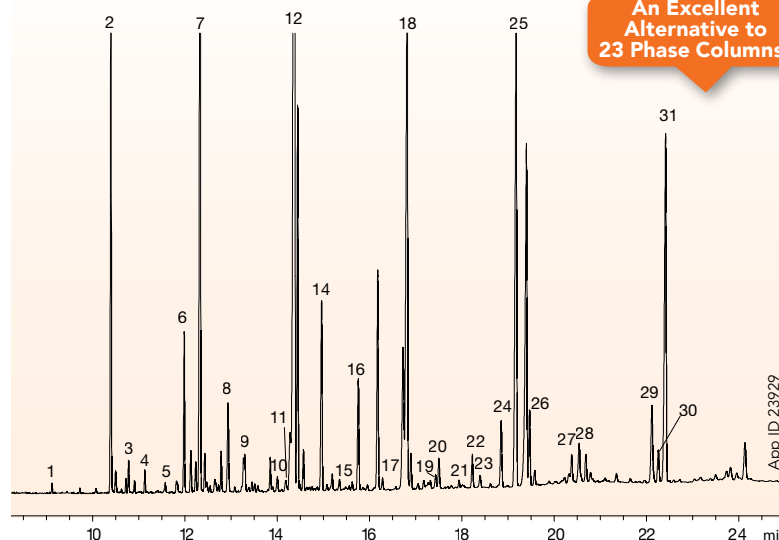
**Carrier Gas:** Helium @ 33 cm/s @ 50°C (constant flow)

**Oven Program:** 50°C for 1 min to 175°C @ 25°C/min to 230°C @ 4°C/min for 5 min

**Detector:** FID @ 280°C

<b>Sample:</b>	1. C12:0	21. C20:3 cis 8,11,14
	2. C14:0	22. C20:4 cis 5,8,11,14
	3. C14:1 cis 9	23. C20:3 cis 11,14,17
	4. C15:0	24. C22:0
	5. C15:1 cis 10	25. C20:5 cis 5,8,11,14,17
	6. C16:0	26. C22:1 cis 13
	7. C16:1 cis 9	27. C23:0
	8. C17:0	28. C22:2 cis 13,16
	9. C17:1 cis 10	29. C24:0
	10. C18:0	30. C24:1 cis 15
	11. C18:1 trans 9	31. C22:6 cis 4,7,10,13,16,19
	12. C18:1 cis 9	
	13. C18:2 trans 9,12	
	14. C18:2 cis 9,12	
	15. C18:3 cis 6,9,12	
	16. C18:3 cis 9,12,15	
	17. C20:0	
	18. C20:1 cis 11	
	19. C21:0	
	20. C20:2 cis 11,14	

### Unsaturated Fatty Acids from Marine Oil



# Fatty Acids and FAMES

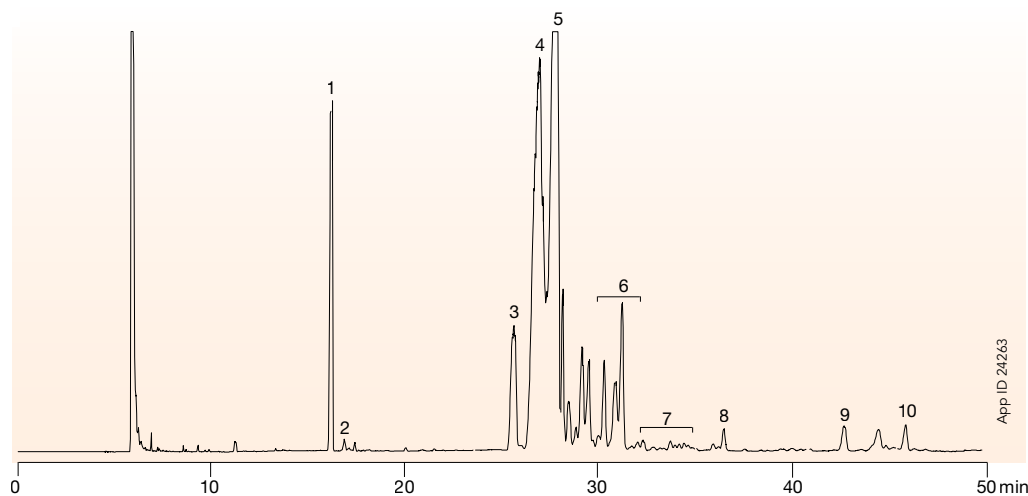
by GC-FID

## FAMES in Canola Oil Margarine



**Column:** Zebron™ ZB-23  
**Dimensions:** 60 meter x 0.25 mm x 0.25 µm  
**Part No.:** 7KG-G039-11  
**Injection:** Split 100:1 @ 210 °C, 1µL  
**Carrier Gas:** Helium @ 0.44 mL/min (constant flow)  
**Oven Program:** 150 °C to 200 °C @ 1.3 °C/min for 10 min  
**Detector:** FID @ 210 °C

- Sample:**
1. C16:0
  2. C16:1
  3. C18:0
  4. C18:1 trans
  5. C18:1 cis
  6. C18:2 trans
  7. C18:2 cis
  8. C18:3
  9. C20:0
  10. C20:1



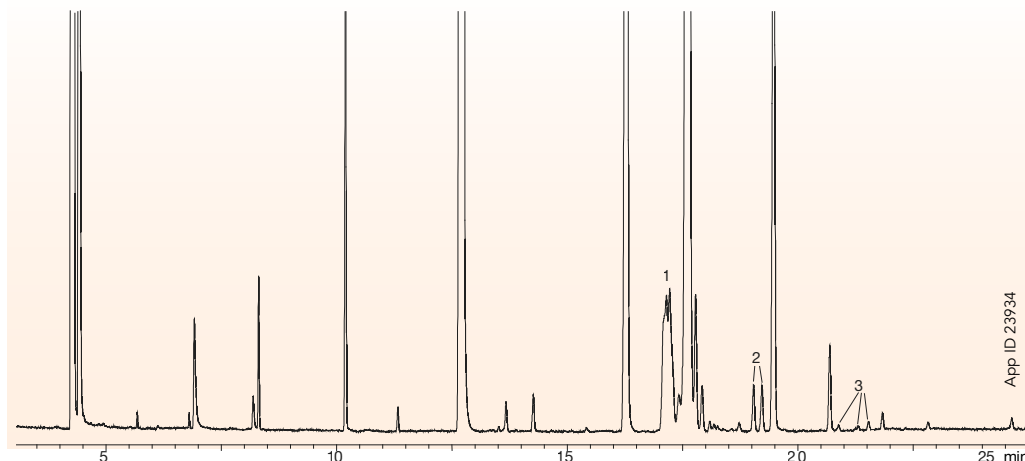
App ID 24263

## FAMES in Rapeseed Oil



**Column:** Zebron ZB-88  
**Dimensions:** 100 meter x 0.25 mm x 0.20 µm  
**Part No.:** 7MG-G037-10  
**Injection:** Split 50:1 @ 250 °C, 1µL  
**Carrier Gas:** Hydrogen @ 2 mL/min (constant flow)  
**Oven Program:** 20 °C for 1 min to 175 °C @ 10 °C/min hold 10 min to 210 °C @ 5 °C/min hold 5 min  
**Detector:** FID @ 280 °C

- Sample:**
1. C18:1 trans
  2. C18:2 trans
  3. C18:3 trans



App ID 23934

# Fatty Acids and FAMES

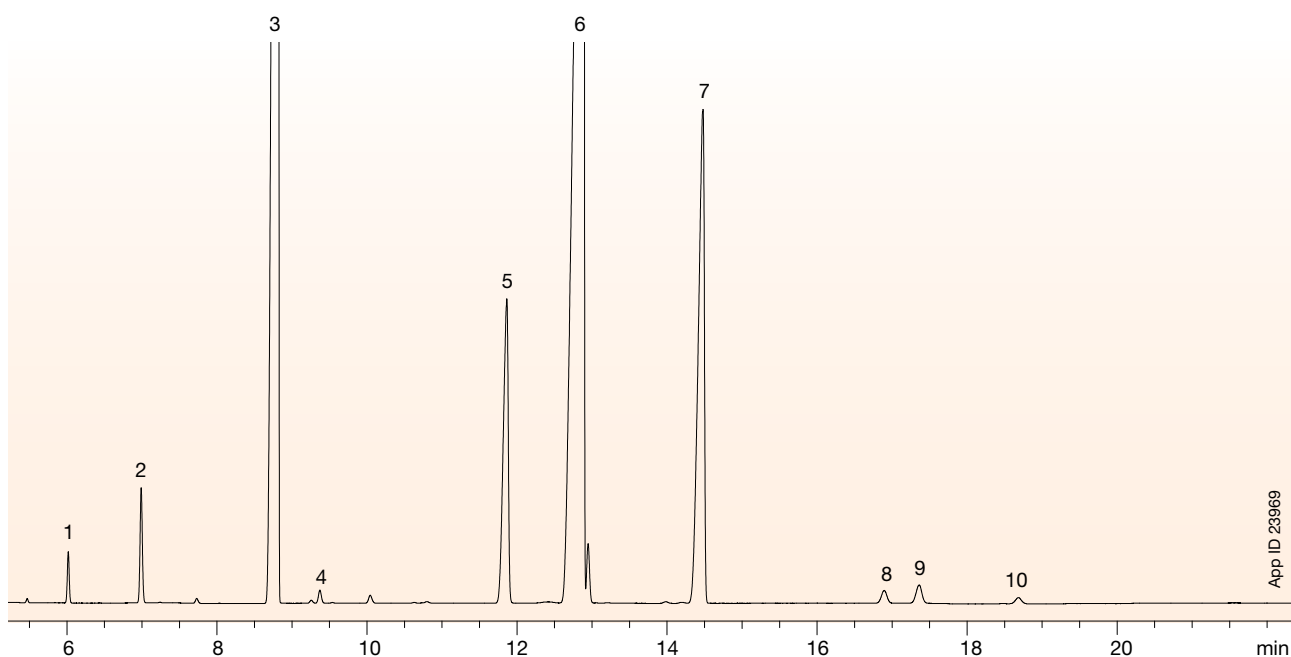
by GC-FID



ZB-FAME

## Palm Oil

Palm oil's balanced ratio of saturated and unsaturated fatty acids makes it suitable for use in a variety of food products including frying oil and margarine, making it one of the most widely traded fats and oils. As a heavily imported and exported product, analytical testing of palm oil is important to ensure its quality and safety.



App ID: 23969

### Extraction and Derivatization Protocol:

1. Strata® Si-1 Tube, 2 g/12 mL (Part No.: 8B-S012-KDG) on a vacuum manifold or Presston™ 100 positive pressure manifold
2. Wash cartridge with 6 mL of hexane
3. Load oil solution (0.2 g of oil in 3.8 mL of hexane)
4. Elute with 5 mL hexane/ethyl acetate (87:13)
5. Evaporate eluate under a steady stream of nitrogen
6. Reconstitute with 0.4 mL of hexane
7. Add 200 µL of 2 M potassium hydroxide in methanol to purified oil solution
8. Cap tube and vortex
9. Wait 5 minutes
10. Add 2 mL of Milli-Q® water, vortex
11. Allow solution to settle then transfer top layer to Q-sert vial for GC analysis

Column: Zebron™ ZB-FAME

Dimensions: 60 meter x 0.25 mm x 0.20 µm

Part No.: 7KG-G033-10

Injection: Split 100:1 @ 240°C, 1 µL

Carrier Gas: Helium @ 1.2 mL/min (constant flow)

Oven Program: 180°C isothermal

Detector: FID @ 240°C

Recommended Liner: Zebron PLUS Single Taper with Wool

Liner Part No.: AG2-0A11-05 (for Agilent® systems)

Sample:

1. C12:0
2. C14:0
3. C16:0
4. C16:1 cis 9
5. C18:0
6. C18:1 cis 9
7. C18:2 cis 9,12
8. C18:3 cis 9,12,15
9. C20:0
10. C20:1 cis 11

# Fatty Acids and FAMES

by GC-FID



ZB-FAME

## Olive Oil

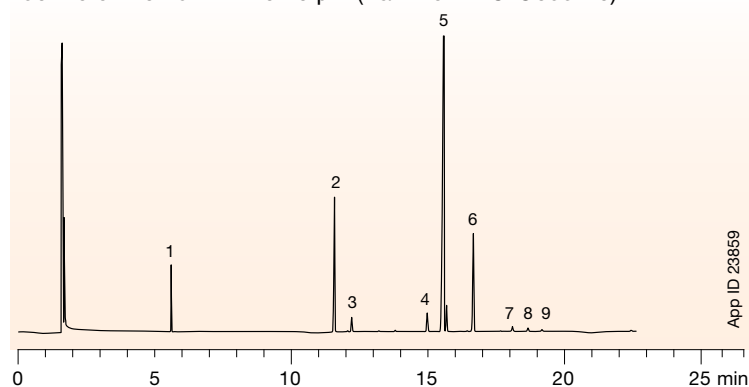
One of the most popular applications around the world has been optimized using Zebtron™ ZB-FAME! The high-cyano phase chemistry meets requirements for IOC olive oil testing methods, while providing an opportunity for improved productivity. Achieve great results on ZB-FAME using the standard 60 meter dimension – or save time and money by switching to a 30 meter column!

## Regular Olive Oil

30 meter column shortens traditional run times!

### A. Zebron ZB-FAME

30 meter x 0.25 mm x 0.20 µm (Part No. 7HG-G033-10)

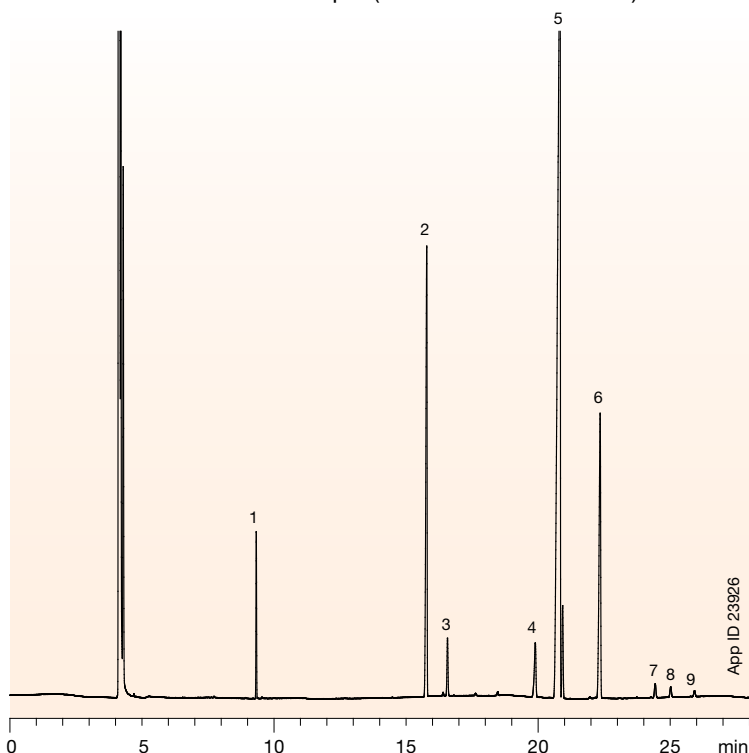


#### Extraction and Derivatization Protocol:

1. Strata® Si-1 Tube, 1 g/6 mL (Part No.: 8B-S012-JCH) on a vacuum manifold or Presston™ 100 positive pressure manifold
2. Wash cartridge with 6 mL of hexane
3. Load oil solution (0.12 g of oil in 0.5 mL of hexane)
4. Elute with 10 mL of hexane/diethyl ether (87:13)
5. Evaporate eluate under a steady stream of nitrogen
6. Dissolve purified oil residue in 1 mL of heptane
7. Add 0.1 mL of 2 N potassium hydroxide in methanol to purified oil solution
8. Cap tube and shake vigorously for 15 seconds
9. Leave to separate until upper layer becomes clear
10. Extract upper layer for GC analysis

### B. Zebron ZB-FAME

60 meter x 0.25 mm x 0.20 µm (Part No.: 7KG-G033-10)



#### Conditions for all separations, except where noted:

- Column: Zebron ZB-FAME
- Dimensions: As listed
- Injection: Split 50:1 @ 240°C, 1 µL
- Carrier Gas: Helium @ 1.2 mL/min (constant flow)
- Oven Program: A) 100°C for 2 min to 140°C @ 10°C/min to 190°C @ 3°C/min to 260°C @ 30°C/min for 2 min  
B) 100°C for 2 min to 165°C @ 10°C/min to 200°C @ 1.5°C/min to 280°C @ 15°C/min for 1 min
- Detector: FID @ 260°C
- Recommended Liner: Zebtron PLUS Single Taper with Wool
- Liner Part No.: AG2-0A11-05 (for Agilent® systems)
- Sample: Analytes are diluted 5:1 in heptane
  1. C11:0\*
  2. C16:0
  3. C16:1 cis 9
  4. C18:0
  5. C18:1 cis 9
  6. C18:2 cis 9,12
  7. C18:3 cis 9,12,15
  8. C20:0
  9. C20:1 cis 11

\*internal standard

# Fatty Acids and FAMES

by GC-FID



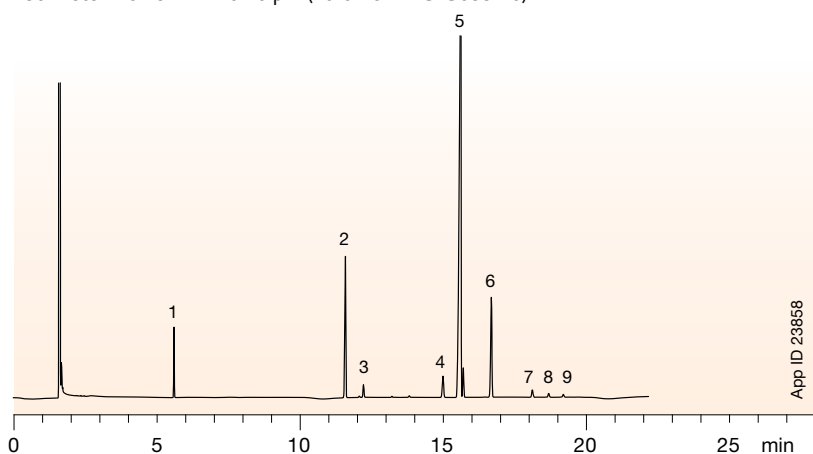
ZB-FAME

## Extra Virgin Olive Oil

Reduce run times with a 30 meter column!

### A. Zebtron™ ZB-FAME

30 meter x 0.25 mm x 0.20 μm (Part No. 7HG-G033-10)



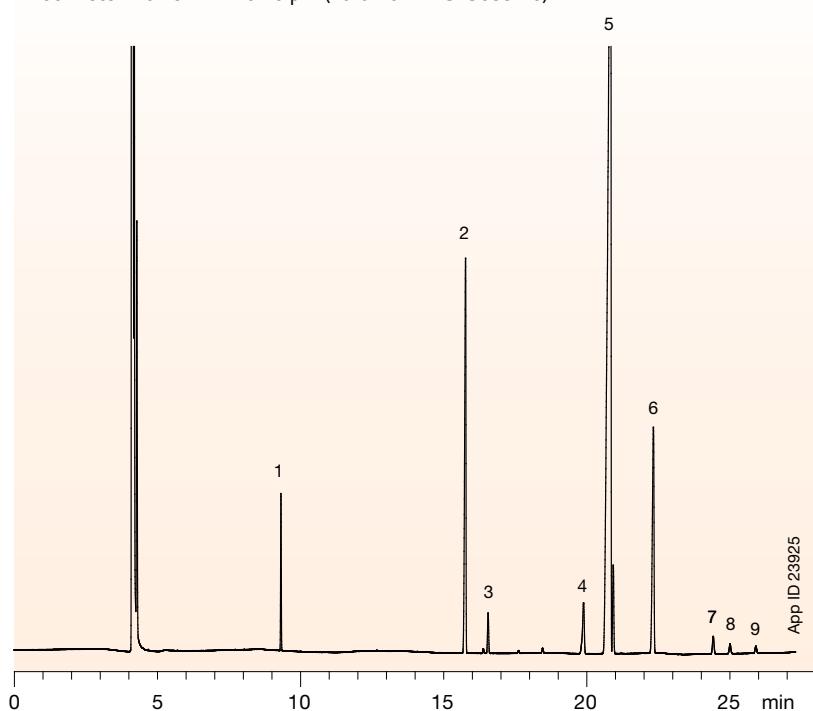
App ID 23858

#### Extraction and Derivatization Protocol:

1. Strata® Si-1 Tube, 1 g/6 mL (Part No.: 8B-S012-JCH) on a vacuum manifold or Presston™ 100 positive pressure manifold
2. Wash cartridge with 6 mL of hexane
3. Load oil solution (0.12 g of oil in 0.5 mL of hexane)
4. Elute with 10 mL of hexane/diethyl ether (87:13)
5. Evaporate eluate under a steady stream of nitrogen
6. Dissolve purified oil residue in 1 mL of heptane
7. Add 0.1 mL of 2 N potassium hydroxide in methanol to purified oil solution
8. Cap tube and shake vigorously for 15 seconds
9. Leave to separate until upper layer becomes clear
10. Extract upper layer for GC analysis

### B. Zebtron ZB-FAME

60 meter x 0.25 mm x 0.20 μm (Part No.: 7KG-G033-10)



App ID 23925

#### Conditions for all separations, except where noted:

- Column: Zebtron ZB-FAME
- Dimensions: As listed
- Injection: Split 50:1 @ 240 °C, 1 μL
- Carrier Gas: Helium @ 1.2 mL/min (constant flow)
- Oven Program: A) 100 °C for 2 min to 140 °C @ 10 °C/min to 190 °C @ 3 °C/min to 260 °C @ 30 °C/min for 2 min  
B) 100 °C for 2 min to 165 °C @ 10 °C/min to 200 °C @ 1.5 °C/min to 280 °C @ 15 °C/min for 1 min
- Detector: FID @ 260 °C
- Recommended Liner: Zebtron PLUS Single Taper with Wool
- Liner Part No.: AG2-0A11-05 (for Agilent® systems)
- Sample: Analytes are diluted 5:1 in heptane
  1. C11:0\*
  2. C16:0
  3. C16:1 cis 9
  4. C18:0
  5. C18:1 cis 9
  6. C18:2 cis 9,12
  7. C18:3 cis 9,12,15
  8. C20:0
  9. C20:1 cis 11

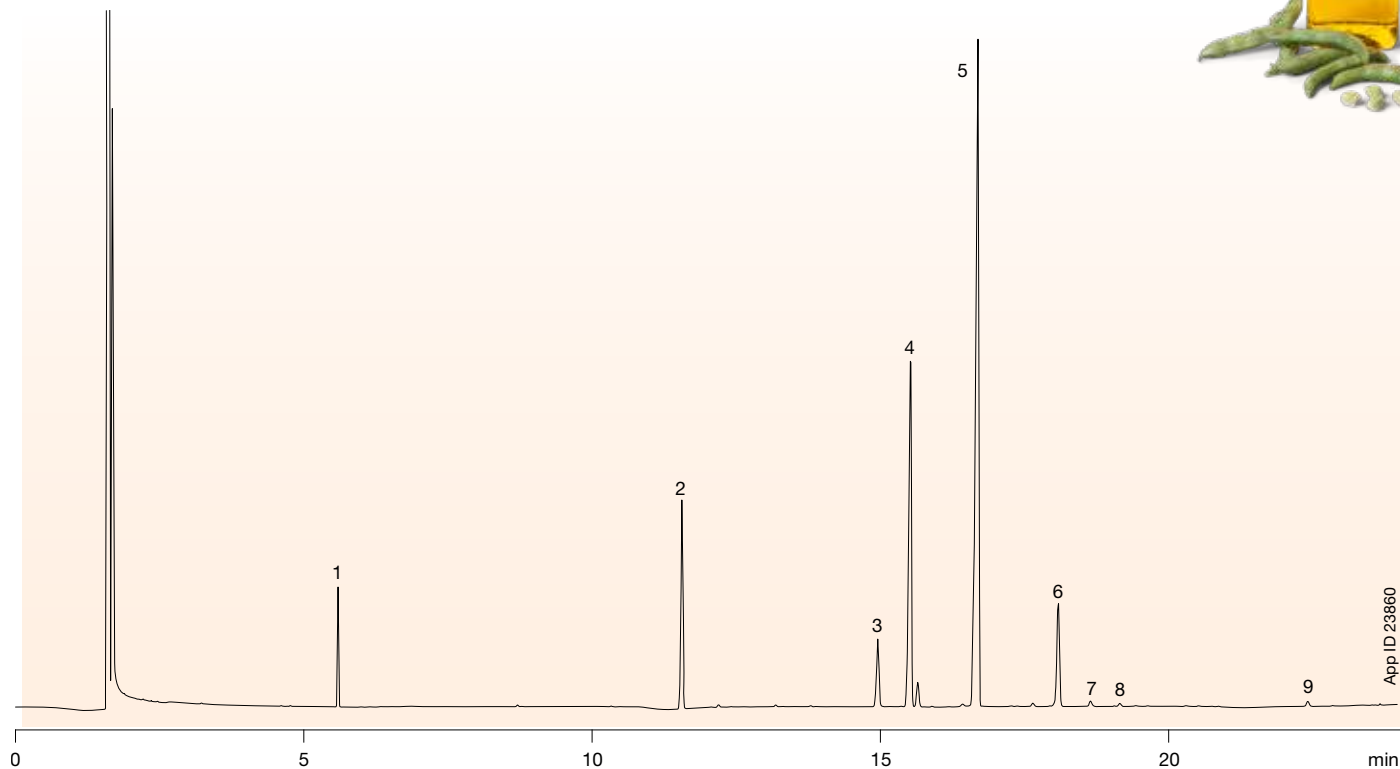
\*internal standard

# Fatty Acids and FAMES

by GC-FID

## Soybean Oil

Soybean oil is used in a multitude of foods, such as salad dressings, baked goods and fried foods. The below method using a short Zebron™ ZB-FAME column effectively separates difficult C18 cis/trans isomers quickly and accurately.



### Extraction and Derivatization Protocol:

1. Strata® Si-1 Tube, 1 g/6 mL (Part No.: 8B-S012-JCH) on a vacuum manifold or Presston™ positive pressure manifold
2. Wash cartridge with 6 mL of hexane
3. Load oil solution (0.12 g of oil in 0.5 mL of hexane)
4. Elute with 10 mL of hexane/diethyl ether (87:13)
5. Evaporate eluate under a steady stream of nitrogen
6. Dissolve purified oil residue in 1 mL of heptane
7. Add 0.1 mL of 2 N potassium hydroxide in methanol to purified oil solution
8. Cap tube and shake vigorously for 15 seconds
9. Leave to separate until upper layer becomes clear
10. Extract upper layer for GC analysis

**Column:** Zebron ZB-FAME

**Dimensions:** 30 meter x 0.25 mm x 0.20 µm

**Part No.:** 7HG-G033-10

**Injection:** Split 50:1 @ 240°C, 1 µL

**Carrier Gas:** Helium @ 1.2 mL/min (constant flow)

**Oven Program:** 100°C for 2 min to 140°C @ 10°C/min to 190°C @ 3°C/min to 260°C @ 30°C/min for 2 min

**Detector:** FID @ 260°C

**Recommended Liner:** Zebron PLUS Single Taper with Wool

**Liner Part No.:** AG2-0A11-05 (for Agilent® systems)

**Sample:** Analytes are diluted 5:1 in heptane

1. C11:0
2. C16:0
3. C18:0
4. C18:1 cis 9
5. C18:2 cis 9,12
6. C18:3 cis 9,12,15
7. C20:0
8. C20:1 cis 11
9. C22:0

# Fatty Acids and FAMES

by GC-FID

ZB-FAME

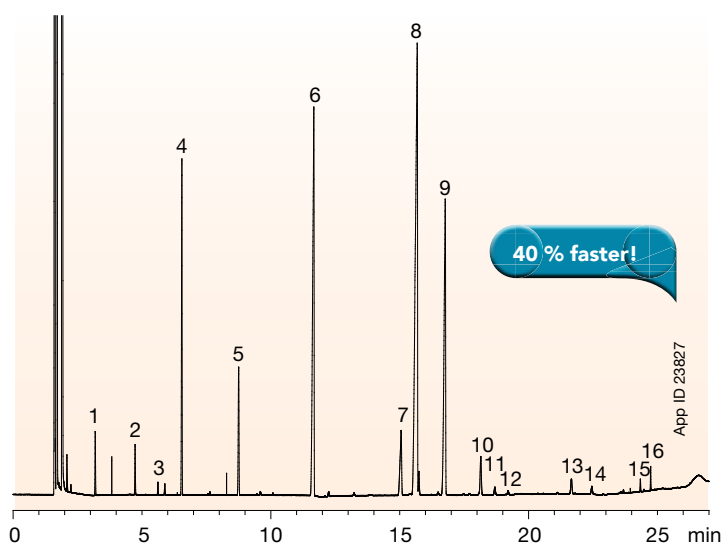


## Powdered Infant Formula

Infant formula, like human milk, contains a variety of fatty acids. Using Zebtron™ ZB-FAME, 16 fatty acids were successfully separated in a 40% faster run compared to a traditional column used for the analysis.

## Zebtron ZB-FAME

**A.** 30 meter x 0.25 mm x 0.20 µm (Part No.: 7HG-G033-10)



### Extraction and Derivatization Protocol:

1. Weigh out approximately 500 mg of powdered infant formula into a scintillation vial
2. Dissolve (or dilute) sample in 5 mL toluene, then add 6 mL 10 % acetyl chloride solution in methanol
3. Incubate @ 80 °C for 2 hours
4. After incubation add 10 mL 10 % Na<sub>2</sub>CO<sub>3</sub> solution and centrifuge at 5000 rpm for 5 min
5. Extract organic layer for GC analysis

### Conditions for both columns:

**Dimensions:** As listed

**Injection:** Split 50:1 @ 240 °C, 1 µL

**Carrier Gas:** A) Helium @ 1.2 mL/min (constant flow)  
B) Helium @ 20 cm/sec (constant flow)

**Oven Program:** A) 100 °C for 2 min to 140 °C @ 10 °C/min to 190 °C @ 3 °C/min to 260 °C @ 30 °C/min for 2 min  
B) 140 °C for 5 min to 240 °C @ 4 °C/min for 15 min

**Detector:** FID @ 260 °C

**Recommended Liner:** Zebtron PLUS Single Taper with Wool

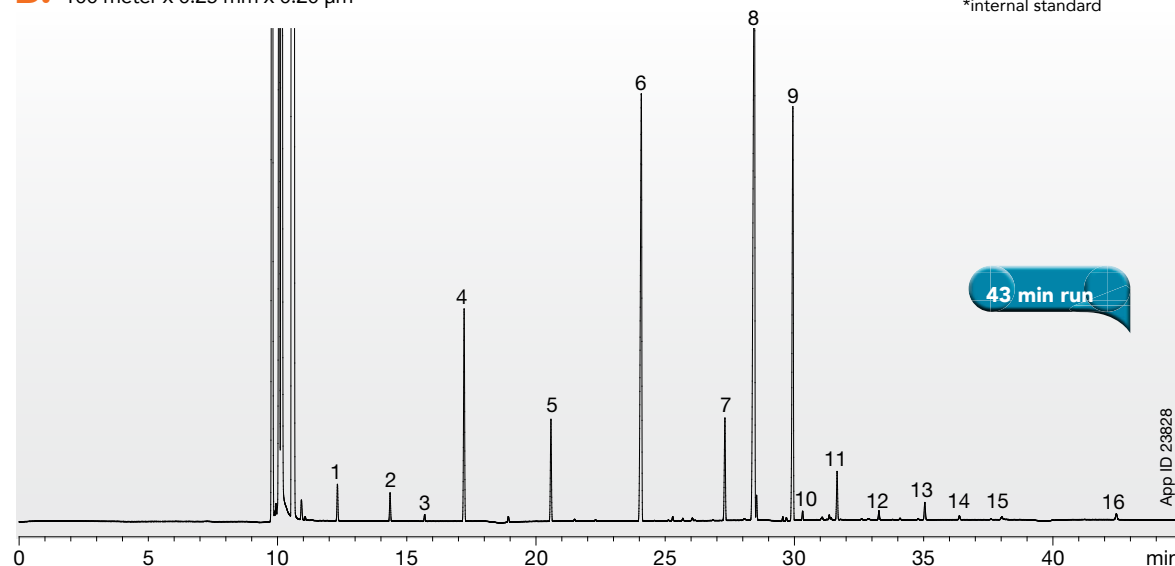
**Liner Part No.:** AG2-0A11-05 (for Agilent® systems)

- Sample:**
1. C8:0
  2. C10:0
  3. C11:0\*
  4. C12:0
  5. C14:0
  6. C16:0
  7. C18:0
  8. C18:1 cis 9
  9. C18:2 cis 9,12
  10. C18:3 cis 9,12,15
  11. C20:0
  12. C20:1 cis 11
  13. C20:4 cis 5,8,11,14
  14. C22:0
  15. C24:0
  16. C22:6 cis 4,7,10,13,16,19
- \*internal standard

Vs.

## Supelco® SP™ -2560

**B.** 100 meter x 0.25 mm x 0.20 µm



Comparative separations may not be representative of all applications.



# Fatty Acids and FAMES

by GC-FID

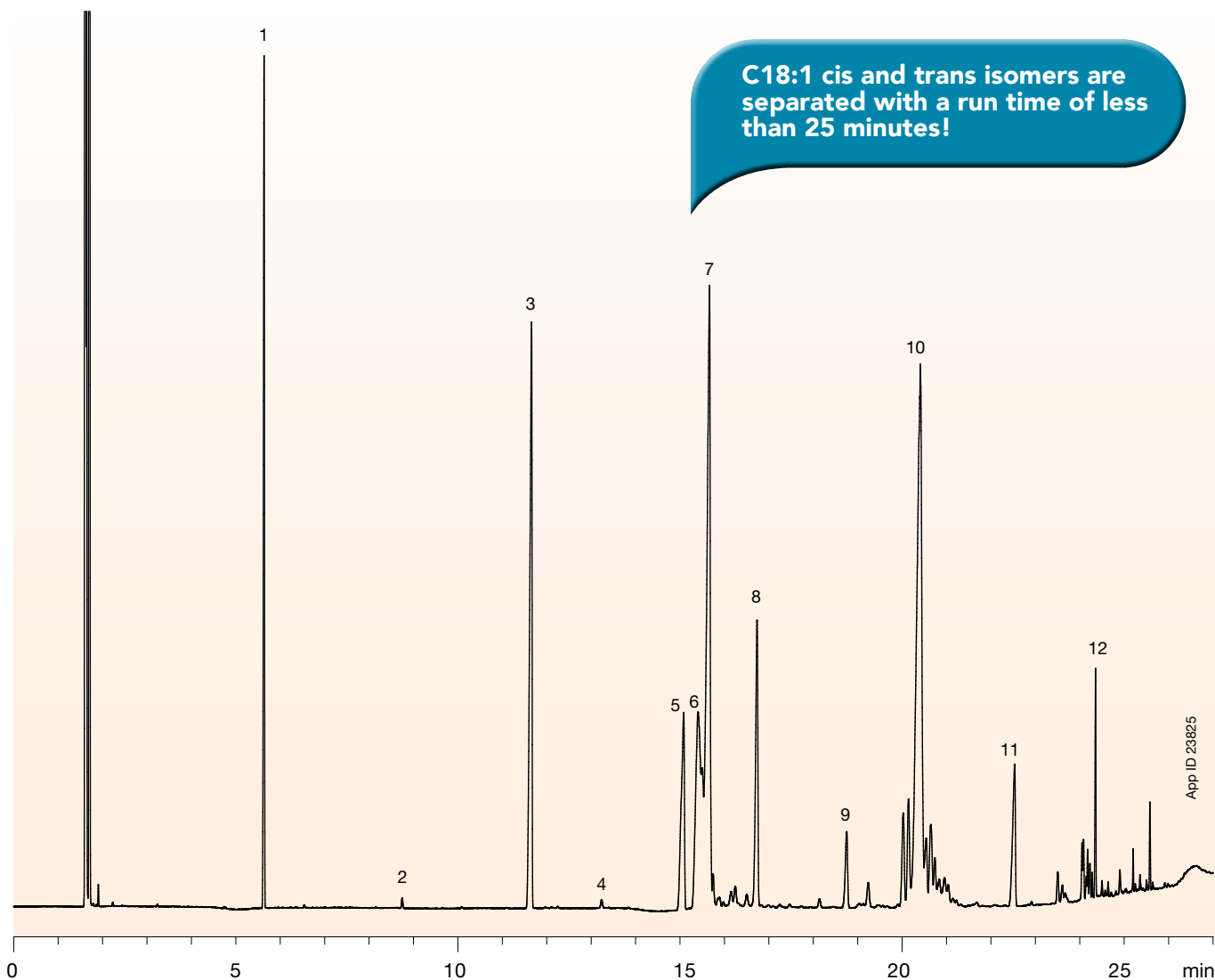


ZB-FAME

## Peanut Butter

Comprised of a variety of fats, peanut butter can be analyzed using Zebron™ ZB-FAME in less than 25 minutes.

C18:1 cis and trans isomers are separated with a run time of less than 25 minutes!



App ID 23825

### Extraction and Derivatization Protocol:

1. Weigh out 100 to 200 mg of peanut butter and place it into a scintillation vial
2. Add 100 mg pyrogalllic acid
3. Add 2 mL ethanol followed by 10 mL 8.3 M HCl
4. Incubate at 70°C for 45 min
5. Extract using 2 mL diethyl ether and 2 mL chloroform
6. Blow down extraction liquid
7. Reconstitute in 1 mL toluene and 2 mL 8 % boron trifluoride in methanol
8. Cap reaction mixture, hold @ 100°C for 45 min
9. After reaction, add 5 mL water, 1 mL hexane, and 1 g Na<sub>2</sub>SO<sub>4</sub>
10. Extract hexane layer for GC analysis

Column: Zebron ZB-FAME

Dimensions: 30 meter x 0.25mm x 0.20µm

Part No.: 7HG-G033-10

Injection: Split 50:1 @ 240°C, 1 µL

Carrier Gas: Helium @ 1.2 mL/min (constant flow)

Oven Program: 100°C for 2 min to 140°C @ 10°C/min to 190°C @ 3°C/min to 260°C @ 30°C/min for 2 min

Detector: FID @ 260°C

Recommended Liner: Zebron PLUS Single Taper with Wool

Liner Part No.: AG2-0A11-05 (for Agilent® systems)

- Sample:
1. C11:0\*
  2. C14:0
  3. C16:0
  4. C17:0
  5. C18:0
  6. C18:1 trans 9
  7. C18:1 cis 9
  8. C18:2 cis 9,12
  9. C20:0
  10. C20:2 cis 11,14
  11. C22:0
  12. C24:0
- \*internal standard

# Fatty Acids and FAMES

by GC-FID



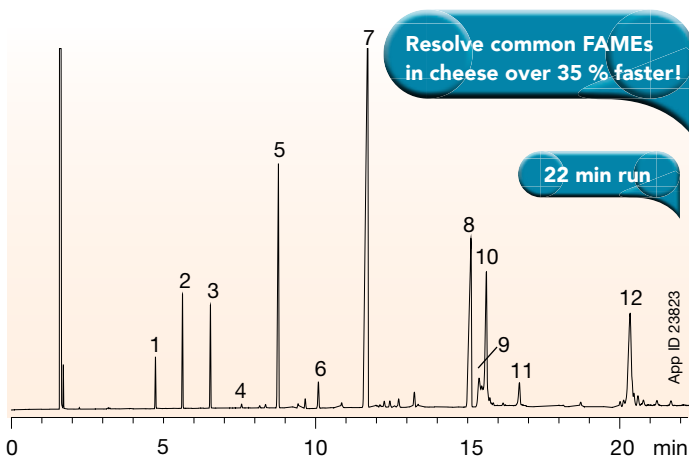
ZB-FAME

## Monterey Jack Cheese

Cheese is comprised of a variety of fats, which are commonly analyzed for FAME content. Significantly reduce your run time using a Zebron™ ZB-FAME column as compared to traditional FAME methods.

### Zebron ZB-FAME

**A.** 30 meter x 0.25 mm x 0.20 μm (Part No.: 7HG-G033-10)



#### Extraction and Derivatization Protocol:

1. Weigh out 100-200 mg of cheese and place it into a scintillation vial
2. Add 100 mg pyrogalllic acid
3. Add 2 mL ethanol followed by 4 mL deionized water and 4 mL NH<sub>4</sub>OH (concentrated)
4. Incubate @ 70 °C for 20 min then add 10 mL HCl and incubate for an additional 25 min
5. Extract triglycerides using 2 mL diethyl ether and 2 mL chloroform
6. Blow down extraction liquid
7. Reconstitute in 1 mL toluene and 2 mL 8 % boron trifluoride in methanol
8. Cap reaction mixture, hold @ 100 °C for 45 min
9. After reaction, add 5 mL water, 1 mL hexane, and 1 g Na<sub>2</sub>SO<sub>4</sub>
10. Extract upper layer for GC analysis

#### Conditions for both columns:

**Dimensions:** As listed

**Injection:** Split 50:1 @ 240 °C, 1 μL

**Carrier Gas:** A) Helium @ 1.2 mL/min (constant flow)

B) Helium @ 20 cm/sec (constant flow)

**Oven Program:** A) 100 °C for 2 min to 140 °C @ 10 °C/min to 190 °C @ 3 °C/min to 260 °C @ 30 °C/min for 2 min

B) 140 °C for 5 min to 240 °C @ 4 °C/min for 15 min

**Detector:** FID @ 260 °C

**Recommended Liner:** Zebron PLUS Single Taper with Wool

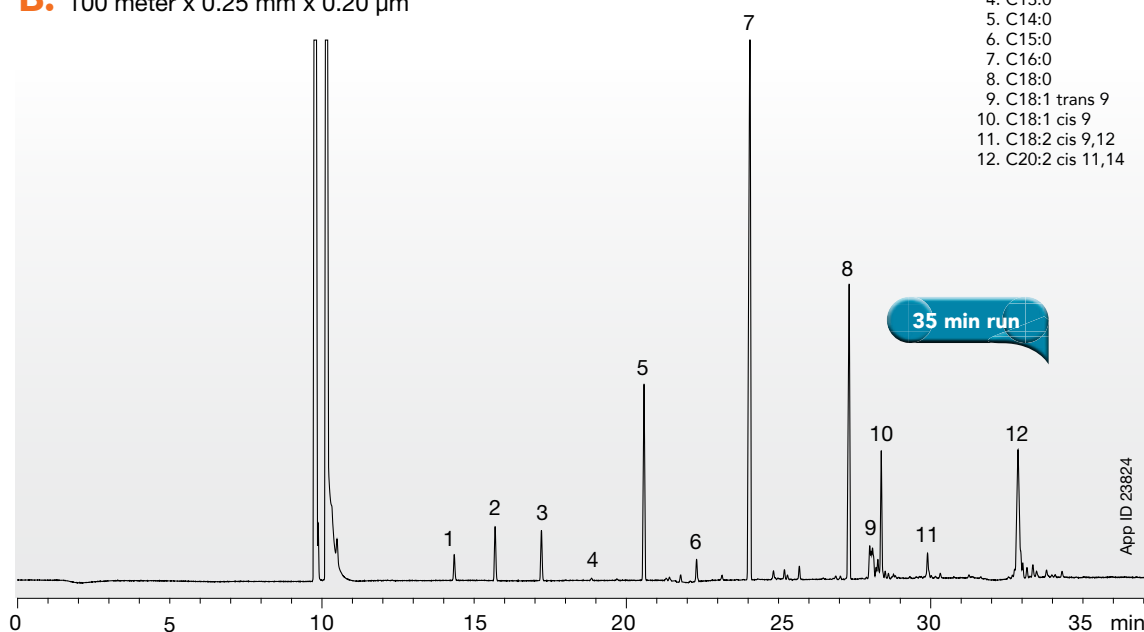
**Liner Part No.:** AG2-0A11-05 (for Agilent® systems)

- Sample:**
1. C10:0
  2. C11:0
  3. C12:0
  4. C13:0
  5. C14:0
  6. C15:0
  7. C16:0
  8. C18:0
  9. C18:1 trans 9
  10. C18:1 cis 9
  11. C18:2 cis 9,12
  12. C20:2 cis 11,14

Vs.

### Supelco® SP™-2560

**B.** 100 meter x 0.25 mm x 0.20 μm



Comparative separations may not be representative of all applications.

# Pick Your Perfect GC column

Don't settle for less, get more with Zebron™ GC Columns!  
Drop in a guaranteed replacement or upgrade to unmatched performance—the choice is yours!

## Pick your new column:

GC Column Selection by Dimension ..... p. 20

GC Column Selection by Phase ..... p. 21

GC Column Selection by Application ..... p. 22

GC Column Selection by Manufacturer ..... p. 23

Or:

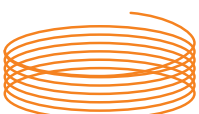
Go online and use our GC Column Match Tool  
[www.phenomenex.com/FindGC](http://www.phenomenex.com/FindGC)



# GC Column Selection by Dimension

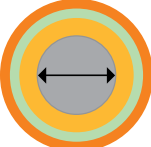
## Length

Longer columns can improve resolution, but keep in mind that they will also increase run times. Under isothermal conditions, doubling the column length only increases resolution by 41 %, but doubles the run time. Choose a column length that balances efficiency with acceptable run times.

Short 15 m or less	Good Starting Length 30 m	Long 60 m or more
<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• High boilers</li> <li>• GC-MS applications</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Faster run times</li> <li>• Higher temp. limits</li> <li>• Lower bleed</li> <li>• Higher efficiency</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Less inert</li> <li>• Limited retention</li> </ul>		<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• Complex samples with closely eluting peaks</li> <li>• Low boilers</li> <li>• Less active samples</li> <li>• Complex temperature ramps</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Better resolution</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Slow run times</li> </ul>

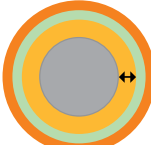
## Internal Diameter

Column internal diameter (ID) has a major impact on both resolution and sample capacity. Unlike column length, using smaller ID columns can actually lead to faster run times because the column length required with a small ID is often shorter due to increased efficiency.

Narrow 0.10, 0.18, 0.20 mm	Good Starting ID 25 mm	Wide 0.32, or 0.53 mm
<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• Complex samples</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Faster run times</li> <li>• Better resolution</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Lower sample capacity</li> <li>• Easily overloaded</li> </ul>		<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• Dirty samples</li> <li>• Highly concentrated samples</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Increased sample capacity</li> <li>• Good for on-column injections</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Decreased efficiency</li> <li>• May need higher flow rates unsuitable for GC-MS</li> </ul>

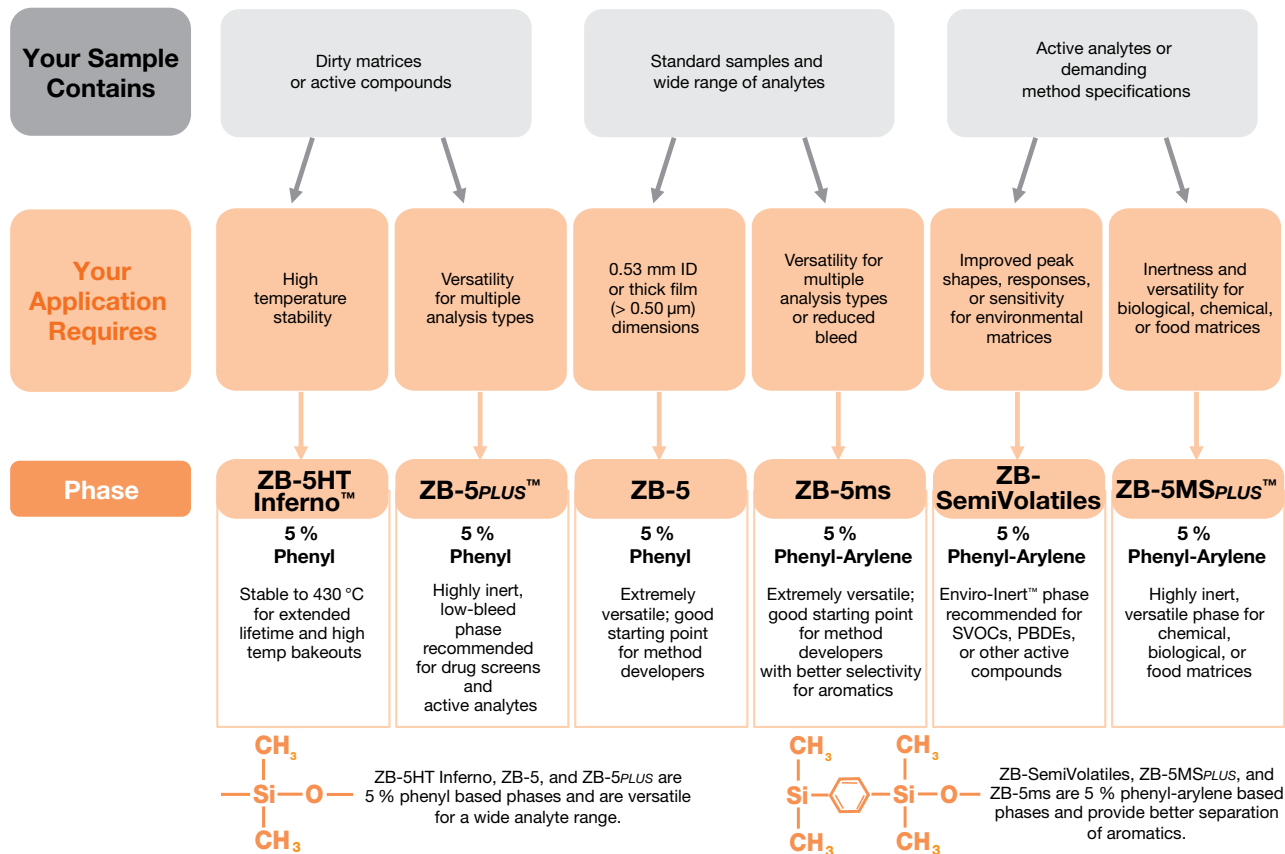
## Film Thickness

Film thickness determines retention and plays an important role in column sample capacity. Thin film columns are faster and provide higher resolution, but also lower sample capacity. In most instances, choose the thinnest film possible that still provides adequate retention. When working with active samples, using a slightly thicker film can significantly improve peak shape.

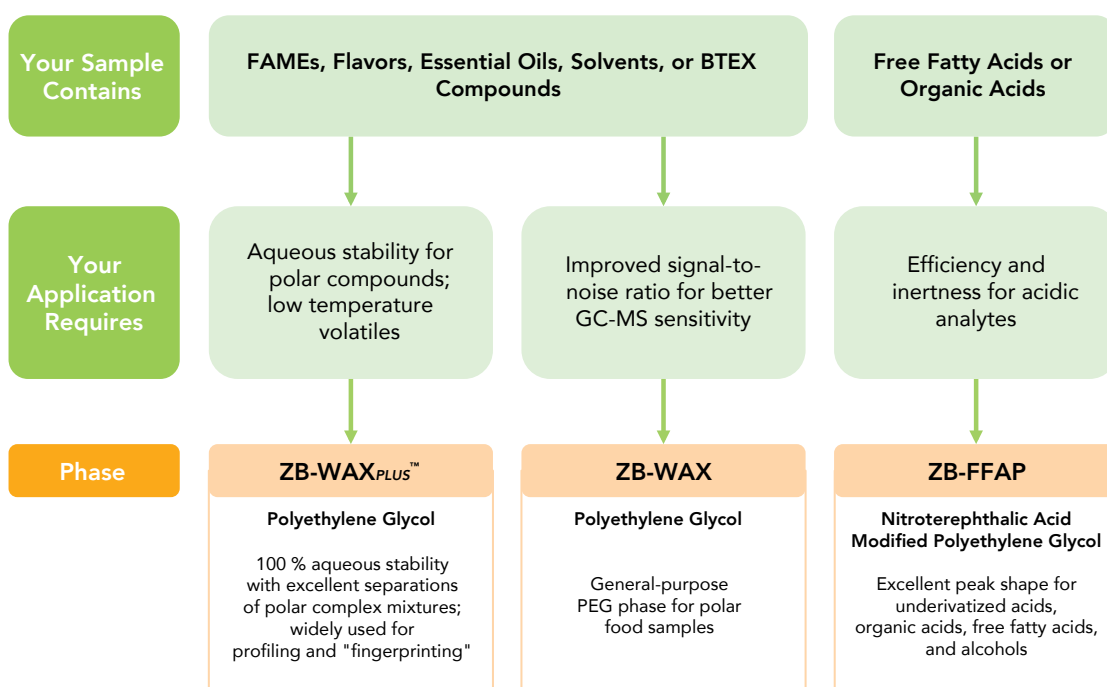
Thin 0.10, 0.18 μm	Good Starting Film 25 μm	Thick 50 μm or more
<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• High boilers</li> <li>• GC-MS applications</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Faster run times</li> <li>• Higher temp. limits</li> <li>• Lower bleed</li> <li>• Higher efficiency</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Less inert</li> <li>• Limited retention</li> </ul>		<p><b>Applications</b></p> <ul style="list-style-type: none"> <li>• Low boilers</li> <li>• Gases, solvents, purgeables, volatiles</li> <li>• Purity testing</li> </ul> <p><b>Advantages</b></p> <ul style="list-style-type: none"> <li>• Better inertness</li> <li>• Higher capacity</li> </ul> <p><b>Disadvantages</b></p> <ul style="list-style-type: none"> <li>• Slower run times</li> <li>• Lower temp. limits</li> <li>• Higher bleed</li> </ul>

# GC Column Selection by Phase

## Choosing a "5" Phase (e.g. ZB-5)



## Choosing a "PEG" Phase (e.g. ZB-WAX)



# GC Column Selection by Application

GC Column Selection by Application

		Essentials							Inferno	Plus	Unlimited											
		ZB-624	ZB-35	ZB-50	ZB-WAX	ZB-FFAP	ZB-23	ZB-88	ZB-XLB	ZB-5ms	ZB-XLB-HT Inferno™	ZB-5HT Inferno™	ZB-1PLUS™	ZB-5MSPLUS™	ZB-WAXPLUS™	ZB-FAME	ZB-MultiResidue™-1	ZB-MultiResidue™-2	ZB-SemiVolatiles	ZB-Bioethanol		
Compound Class	Analysis	Recommended Column																				
Food Safety	<b>Pesticides &amp; Antimicrobials</b>	Multi-Residue Pesticide Screening																				
		Organochlorine Pesticides in Water																				
		Organochlorine Pesticides in Foods of Plant Origin																				
		Organophosphorus Pesticides in Foods of Plant Origin																				
		Triazine Pesticides in Water																				
		Triazine Pesticides in Foods of Plant Origin																				
	Chloramphenicol in Foods of Animal Origin																					
	<b>Environmental Contaminants</b>	Polybrominated Diphenyl Ethers (PBDEs) in Food																				
		Polychlorinated Biphenyls (PCBs) in Water																				
		Polychlorinated Dibenzo-dioxins (PCDDs) in Food																				
		Polychlorinated Dibenzo-furans (PCDFs) in Food																				
		Polycyclic Aromatic Hydrocarbons (PAHs) in Water																				
	<b>Food Contact Materials</b>	Food Packaging Volatiles																				
		Melamine in Food																				
		Cyanuric Acid in Food																				
		Phthalates in Food																				
		Residual Solvents in Food																				
		Bisphenol A & F (BPA/BPF) in Food																				
<b>Additives &amp; Preservatives</b>	Parabens in Food																					
	Chloropropanols (3-MCPD) in Food																					
	Flavor Additives (Borneol)																					
	Phenolic Antioxidants (BHA & BHT) in Food																					
	Tocopherols in Food																					
<b>Process Contaminants</b>	Acrylamide in Foods																					
	Acrylamide, Acrylonitrile, and Acrolein in Water																					
	Benzene in Food																					
	Glycols in Food																					
<b>Hormones</b>	Steroid Hormones in Food																					
<b>Compound Class</b>		<b>Recommended Column</b>																				
Food Quality	<b>Fats, Oils &amp; FAMES</b>	cis/trans FAMES																				
		Food Industry FAMES																				
		Cooking Oil																				
		Marine Oil																				
		Free Fatty Acids																				
		Essential Fatty Acids Omega-3 & -6																				
	<b>Triglycerides</b>	Butter Triglycerides																				
		Canola Oil Triglycerides																				
		Olive Oil Triglycerides																				
		Peanut Oil Triglycerides																				
	<b>Alcoholic Beverages</b>	Distilled Liquor Screen																				
		Ethanol in Beer																				
		Sulfur in Beer																				
		Whiskey Compounds																				
		Wine Compounds																				
	<b>Other Acids</b>	Amino Acids																				
	<b>Sterols</b>	Sterols in Lard																				
		Sterols in Margarine																				
Sterols in Olive Oil																						
Sterols in Peanut Butter																						
<b>Sugars</b>	Alditol Acetates																					
	Trimethylsilyl (TMS) Sugars																					
<b>Compound Class</b>		<b>Recommended Column</b>																				
Flavors and Essential Oils	<b>Essential Oils</b>	Ginkgo Biloba Oil																				
		Lavender Oil																				
		Peppermint Oil																				
		Rose Oil																				
		Spearmint Oil																				
		Ylang Ylang Oil																				
	<b>Flavors</b>	Flavors Screening																				
		Flavor Allergens																				
		Flavor Volatiles																				
		Alcoholic Beverage Profile																				
		Honey Profile																				
	<b>Fragrances</b>	Fragrance Screening																				
Fragrance Allergens																						

# GC Column Selection by Manufacturer

Upgrade to Zebron™! Our commitment to quality and innovation is what makes Zebron GC columns well-suited for any application. Performance is GUARANTEED.

Zebron™ Phase	Zebron Composition	Restek®	Agilent®	Supelco®	SGE®	OV
ZB-1	100 % Dimethylpolysiloxane	Rtx®-1, Rtx-1PONA, Rtx-1 F&F	DB®-1, DB-2887, DB-1 EVDX, HP-1, HP-101, HP-PONA, Ultra 1, CP-Sil 5 CB	SPB®-1, SPB-1 TG, SE-30, MET-1, SPB-1 Sulfur, SPB-HAP	BP1, BP1-PONA, BPX1-SimD	OV-1
ZB-1 PLUS™	100 % Dimethylpolysiloxane	Rtx-1ms, Rxi®-1ms	DB-1ms, DB-1ms Ultra Inert, HP-1ms, HP-1ms Ultra Inert, CP-Sil 5 CB MS, VF-1ms	MDN-1, Equity®-1	SolGel-1ms™	OV-1ms
ZB-1HT Inferno™	100 % Dimethylpolysiloxane	Rxi-1HT	DB-1ht, CP-SimDist	Petrocol 2887		
ZB-5	5 % Phenyl 95 % Dimethylpolysiloxane	Rtx-5	DB-5, HP-5, Ultra 2, HP-PAS-5, CP-Sil 8 CB	MDN-5, SPB-5, PTE-5, SE-54, PTA-5, Equity-5, Sac-5	BP5, BPX5	OV-5
ZB-5 PLUS™	5 % Phenyl 95 % Dimethylpolysiloxane	Rtx-5ms, Rxi-5ms, Rtx-5Amine	DB-5, HP-5ms, HP-5msi	MDN-5S		
ZB-5HT Inferno™	5 % Phenyl 95 % Dimethylpolysiloxane	Rxi-5HT, Rtx-5HT, Stx®-5HT, XTI®-5HT	DB-5ht, VF-5ht	HT-5		
ZB-5ms	5 % Phenyl-Arylene 95 % Dimethylpolysiloxane	Rtx-5Sil MS, Rxi-5Sil MS	DB-5ms, DB-5.625, DB-5ms EVDX, VF-5ms, CP-Sil 8 CB MS			
ZB-5MS PLUS™	5 % Phenyl-Arylene 95 % Dimethylpolysiloxane	Rxi-5Sil MS	DB-5ms Ultra Inert, HP-5ms Ultra Inert, DB-5ms, VF-5ms	SLB®-5ms		
ZB-SemiVolatiles	5 % Phenyl-Arylene 95 % Dimethylpolysiloxane	Rxi-5Sil MS, Rxi-5ms	DB-5ms Ultra Inert, HP-5ms Ultra Inert	SLB®-5ms		
ZB-35	35 % Phenyl 65 % Dimethylpolysiloxane	Rtx-35, Rtx-35ms	DB-35, DB-35ms, HP-35, HP-35ms	MDN-35, SPB-35, SPB-608	BPX35, BPX608	OV-35
ZB-35HT Inferno™	35 % Phenyl 65 % Dimethylpolysiloxane			Phenomenex Exclusive		
ZB-50	50 % Phenyl 50 % Dimethylpolysiloxane	Rtx-50	DB-17, DB-17HT, DB-17ms, DB-17 EVDX, HP-50+, CP-Sil 24 CB	SP-2250, SPB-17, SPB-50	BPX50	OV-17
ZB-624	6 % Cyanopropylphenyl 94 % Dimethylpolysiloxane	Rtx-1301, Rtx-624	DB-1301, DB-624, DB-VRX, HP-VOC, CP-1301, CP-Select 624 CB	SPB-1301, SPB-624	BP624	OV-624 OV-1301
ZB-23	50 % Cyanopropyl 50 % Methylpolysiloxane	Rtx-2330	DB-23	SP-2330, SP-2340	AT-Silar	BPX-70
ZB-88	88 % Cyanopropyl 12 % Aryl-polysiloxane	Rt®-2560	CP-Sil 88, HP-88	SP-2560, SP-2340, SP-2330		
ZB-FAME	bis-cyanopropyl		CP-Select CB for FAME	SP-2560, SP-2340, SP-2330	BPX-70, BPX-90	
ZB-WAX	Polyethylene Glycol	Rtx-WAX, Famewax, Stabilwax-DB	DB-WAXetr, HP-INNOWax, CP-Wax 57 CB	MET-Wax, Omegawax	SolGel-WAX™	Carbowax 20M
ZB-WAX PLUS™	Polyethylene Glycol	Stabilwax®	DB-WAX, CAM, HP-20M, Carbowax 20M, CP-Wax 52 CB	SUPELCO WAX® 10	BP20	Carbowax 20M
ZB-FFAP	Nitroterephthalic Acid Modified Polyethylene Glycol	Stabilwax-DA	DB-FFAP, HP-FFAP, CP-Wax 58 FFAP CB, CP-FFAP CB	Nukol, SPB-1000	BP21	OV-351
ZB-MultiResidue™-1	Proprietary	Rtx-CLPesticides, Stx-CLPesticides				
ZB-MultiResidue-2	Proprietary	Rtx-CLPesticides2, Stx-CLPesticides2				
ZB-PAH	Proprietary	Rti-PAH	DB-EUPAH			
ZB-XLB	Proprietary	Rtx-XLB	DB-XLB, VF-XMS	MDN-12		
ZB-XLB-HT Inferno	Proprietary			Phenomenex Exclusive		
ZB-Bioethanol	Proprietary			Phenomenex Exclusive		

This section is, neither in terms of manufacturers nor in terms of their products, a complete list, and the accuracy of the data is not guaranteed. Small differences in dimensions or performance might be possible and slight adjustments to your application may be necessary.



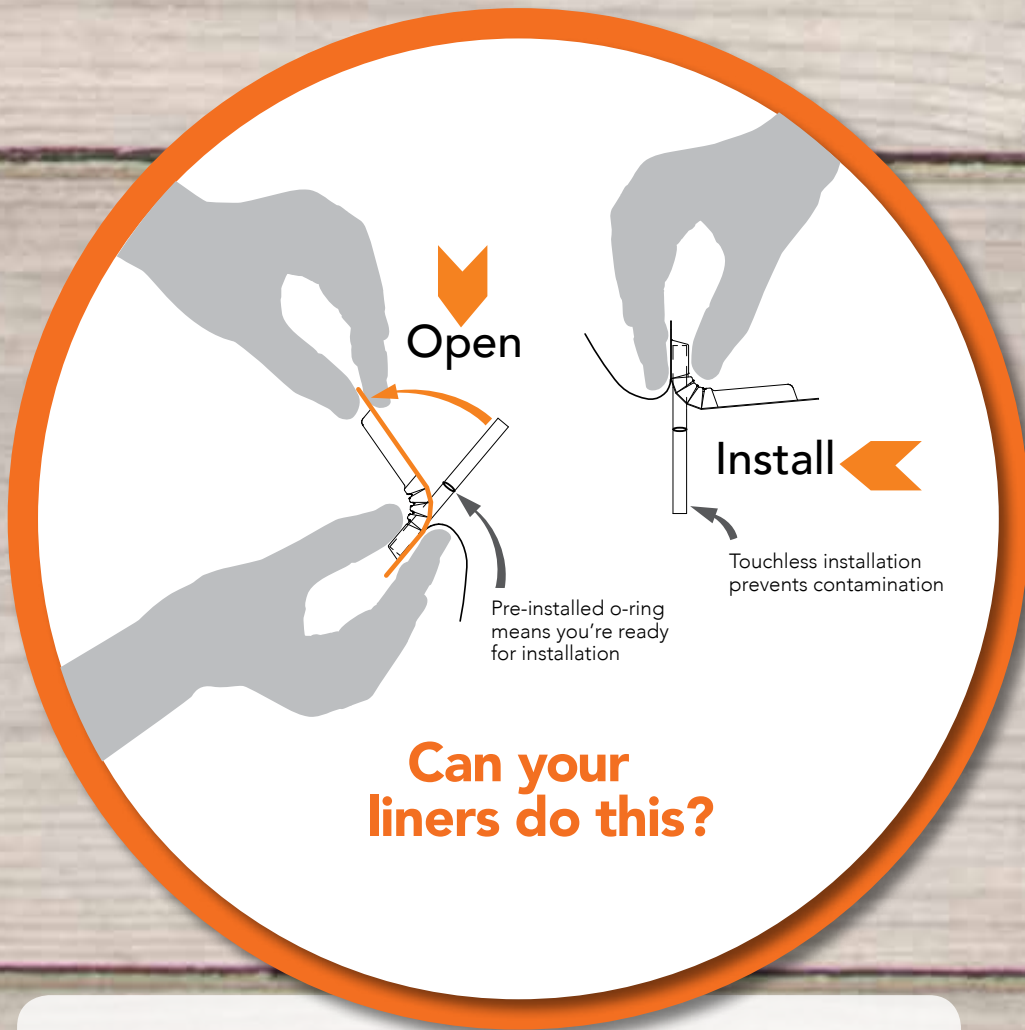
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# Introducing Zebron Inlet Liners

- Remarkably Inert
- Ridiculously Easy to Install



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### Search by:


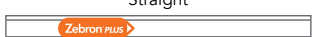
- Application
- System Manufacturer
- Injection Type
- Part Number

[www.phenomenex.com/FindLiner](http://www.phenomenex.com/FindLiner)



# GC Inlet Liner Ordering Information

## Zebron™ PLUS GC Liners

Description	Application	Inlet Style	Dimensions ID x L (mm)	Deactivation	Part No.	Unit
<b>For Agilent® and Thermo Scientific® GC Systems</b>						
Direct Connect 	Trace analysis, Splitless injections	S/SL	4 x 78.5	PLUS Inert	AG2-0A50-01 AG2-0A50-05 AG2-0A50-25	Ea 5/pk 25/pk
Single Taper 	Pesticides	S/SL	4 x 78.5	PLUS Inert	AG2-0A10-01 AG2-0A10-05 AG2-0A10-25	Ea 5/pk 25/pk
Single Taper Z-Liner™ 	Semi-volatiles, Dirty samples	S/SL	4 x 78.5	PLUS Inert	AG2-0A13-01 AG2-0A13-05 AG2-0A13-25	Ea 5/pk 25/pk
Single Taper with Wool 	Semi-volatiles	S/SL	4 x 78.5	PLUS Inert	AG2-0A11-01 AG2-0A11-05 AG2-0A11-25	Ea 5/pk 25/pk
Straight 	Volatiles	S/SL	4 x 78.5	PLUS Inert	AG2-0A00-01 AG2-0A00-05 AG2-0A00-25	Ea 5/pk 25/pk
Straight Z-Liner 	Dirty samples, Volatiles, High initial oven temperatures	S/SL	4 x 78.5	PLUS Inert	AG2-0A03-01 AG2-0A03-05 AG2-0A03-25	Ea 5/pk 25/pk
Straight Single Baffle 	Semi-volatiles, Pesticides	S/SL	1.8 x 71	PLUS Inert	AG2-1F06-01 AG2-1F06-05 AG2-1F06-25	Ea 5/pk 25/pk
<b>For Shimadzu® 17A, 2014 and 2025 Models</b>						
Single Taper Z-Liner™ 	Pesticides	S/SL	3.4 x 95	PLUS Inert	AG2-3B13-01 AG2-3B13-05 AG2-3B13-25	Ea 5/pk 25/pk
Straight Z-Liner 	Volatiles, Dirty samples, High initial oven temperatures	S/SL	3.4 x 95	PLUS Inert	AG2-3B03-01 AG2-3B03-05 AG2-3B03-25	Ea 5/pk 25/pk
<b>For Shimadzu 2010 Models</b>						
Single Taper 	Volatiles, Dirty samples, High initial oven temperatures	S/SL	3.4 x 95	PLUS Inert	AG2-4B10-01 AG2-4B10-05 AG2-4B10-25	Ea 5/pk 25/pk
Single Taper Z-Liner 	Pesticides	S/SL	3.4 x 95	PLUS Inert	AG2-4B13-01 AG2-4B13-05 AG2-4B13-25	Ea 5/pk 25/pk
Straight 	Volatiles	S/SL	3.4 x 95	PLUS Inert	AG2-4B00-01 AG2-4B00-05 AG2-4B00-25	Ea 5/pk 25/pk
Straight Z-Liner 	Volatiles, Dirty samples, High initial oven temperatures	S/SL	3.4 x 95	PLUS Inert	AG2-4B03-01 AG2-4B03-05 AG2-4B03-25	Ea 5/pk 25/pk
<b>For PerkinElmer® GC Systems</b>						
Single Taper 	Pesticides	S/SL	4 x 92	PLUS Inert	AG2-2A10-01 AG2-2A10-05 AG2-2A10-25	Ea 5/pk 25/pk
Single Taper Z-Liner™ 	Semi-volatiles, Dirty samples	S/SL	4 x 92	PLUS Inert	AG2-2A13-01 AG2-2A13-05 AG2-2A13-25	Ea 5/pk 25/pk
Straight 	Volatiles	S/SL	4 x 92	PLUS Inert	AG2-2A00-01 AG2-2A00-05 AG2-2A00-25	Ea 5/pk 25/pk
Straight Z-Liner 	Volatiles, Dirty samples	PSS	2 x 86.2	PLUS Inert	AG2-2E03-01 AG2-2E03-05 AG2-2E03-25	Ea 5/pk 25/pk
Straight Z-Liner 	High initial oven temperatures	S/SL	4 x 92	PLUS Inert	AG2-2A03-01 AG2-2A03-05 AG2-2A03-25	Ea 5/pk 25/pk

# GC Column Ordering Information

## Zebtron™ ZB-88

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
30	0.25	0.20	0 to 250/260	7HG-G037-10
60	0.25	0.20	0 to 250/260	7KG-G037-10
100	0.25	0.20	0 to 250/260	7MG-G037-10

## Zebtron ZB-23

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
15	0.25	0.25	40 to 250/260	7EG-G039-11
15	0.53	0.50	40 to 230/240	7EK-G039-17
20	0.18	0.20	40 to 250/260	7FD-G039-10
30	0.25	0.15	40 to 250/260	7HG-G039-05
30	0.25	0.25	40 to 250/260	7HG-G039-11
30	0.32	0.25	40 to 250/260	7HM-G039-11
30	0.53	0.50	40 to 230/240	7HK-G039-17
60	0.25	0.15	40 to 250/260	7KG-G039-05
60	0.25	0.25	40 to 250/260	7KG-G039-11
60	0.32	0.25	40 to 250/260	7KM-G039-11

## Zebtron ZB-FAME

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
20	0.18	0.15	-20 to 280	7FD-G033-05
30	0.25	0.20	-20 to 280	7HG-G033-10
60	0.25	0.20	-20 to 280	7KG-G033-10

## Zebtron ZB-5HT Inferno™

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
15	0.25	0.10	-60 to 400/430	7EG-G015-02
15	0.25	0.25	-60 to 400/430	7EG-G015-11
15	0.32	0.10	-60 to 400/430	7EM-G015-02
15	0.32	0.25	-60 to 400/430	7EM-G015-11
15	0.53	0.15	-60 to 400	7EK-G015-05
20	0.18	0.18	-60 to 400/430	7FD-G015-08
30	0.25	0.10	-60 to 400/430	7HG-G015-02
30	0.25	0.25	-60 to 400/430	7HG-G015-11
30	0.32	0.10	-60 to 400/430	7HM-G015-02
30	0.32	0.25	-60 to 400/430	7HM-G015-11
30	0.53	0.15	-60 to 400	7HK-G015-05
60	0.25	0.25	-60 to 400/430	7KG-G015-11

Note: If you need a 5 in. cage, simply add a (-B) after the part number, e.g., 7HG-G015-11-B. Some exceptions may apply. Agilent 6850 and some SRI and process GC systems use only 5 in. cages.

## Zebtron ZB-1PLUS™

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
10	0.10	0.10	-60 to 360/370	7CB-G031-02
10	0.18	0.18	-60 to 360/370	7CD-G031-08
12	0.20	0.33	-60 to 360/370	7DE-G031-14
15	0.25	0.25	-60 to 360/370	7EG-G031-11
20	0.18	0.18	-60 to 360/370	7FD-G031-08
25	0.20	0.33	-60 to 360/370	7GE-G031-14
30	0.25	0.10	-60 to 360/370	7HG-G031-02
30	0.25	0.25	-60 to 360/370	7HG-G031-11
30	0.25	0.50	-60 to 360/370	7HG-G031-17
30	0.25	1.00	-60 to 360/370	7HG-G031-22
30	0.32	0.25	-60 to 360/370	7HM-G031-11
30	0.32	1.00	-60 to 360/370	7HM-G031-22
30	0.53	1.00	-60 to 360/370	7HK-G031-22
60	0.25	0.25	-60 to 360/370	7KG-G031-11
60	0.25	1.00	-60 to 360/370	7KG-G031-22
60	0.32	1.00	-60 to 360/370	7KM-G031-22

Note: If you need a 5 in. cage, simply add a (-B) after the part number, e.g., 7HG-G011-11-B. Some exceptions may apply. Agilent 6850 and some SRI and process GC systems use only 5 in. cages.

## Zebtron ZB-WAXPLUS™

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
10	0.10	0.10	20 to 250/260	7CB-G013-02
15	0.25	0.25	20 to 250/260	7EG-G013-11
15	0.53	1.00	20 to 230/240	7EK-G013-22
20	0.18	0.18	20 to 250/260	7FD-G013-08
30	0.25	0.25	20 to 250/260	7HG-G013-11
30	0.25	0.50	20 to 250/260	7HG-G013-17
30	0.32	0.25	20 to 250/260	7HM-G013-11
30	0.32	0.50	20 to 250/260	7HM-G013-17
30	0.32	1.00	20 to 230/240	7HM-G013-22
30	0.53	1.00	20 to 230/240	7HK-G013-22
60	0.25	0.15	20 to 250/260	7KG-G013-05
60	0.25	0.25	20 to 250/260	7KG-G013-11
60	0.25	0.50	20 to 250/260	7KG-G013-17
60	0.32	0.25	20 to 250/260	7KM-G013-11
60	0.32	0.50	20 to 250/260	7KM-G013-17
60	0.53	1.00	20 to 230/240	7KK-G013-22

Note: If you need a 5 in. cage, simply add a (-B) after the part number, e.g., 7HG-G013-11-B. Some exceptions may apply. Agilent 6850 and some SRI and process GC systems use only 5 in. cages.

## Zebtron ZB-FFAP

Length (m)	ID (mm)	df (µm)	Temp. Limits (°C)	Part No.
15	0.25	0.25	40 to 250/260	7EG-G009-11
15	0.32	0.25	40 to 250/260	7EM-G009-11
15	0.32	0.50	40 to 250/260	7EM-G009-17
15	0.53	1.00	40 to 250/260	7EK-G009-22
30	0.25	0.25	40 to 250/260	7HG-G009-11
30	0.32	0.25	40 to 250/260	7HM-G009-11
30	0.32	0.50	40 to 250/260	7HM-G009-17
30	0.32	1.00	40 to 250/260	7HM-G009-22
30	0.53	1.00	40 to 250/260	7HK-G009-22
50	0.32	0.50	40 to 250/260	7JM-G009-17
60	0.25	0.25	40 to 250/260	7KG-G009-11

Note: If you need a 5 in. cage, simply add a (-B) after the part number, e.g., 7HG-G009-11-B. Some exceptions may apply. Agilent 6850 and some SRI and process GC systems use only 5 in. cages.

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