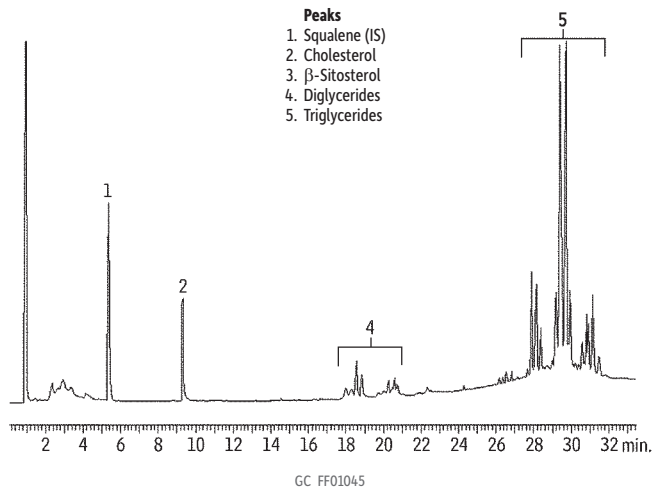


Glycerides and Cholesterol in Extracted Egg Fats on Rtx-65TG



Column Rtx-65TG, 30 m, 0.25 mm ID, 0.10 μ m (cat.# 17008)
Sample 50 μ g/mL fat extract from egg in diethyl ether solution with 3000 ppm squalene (IS)
Injection
Inj. Vol.: 0.5 μ L PTV split (split ratio 80:1)
Inlet Temp. Program: 70 °C (hold 12 min) to 370 °C at 99 °C/min (hold 5 min)
Oven
Oven Temp.: 220 °C (hold 2 min) to 360 °C at 5 °C/min (hold 5 min)

Carrier Gas H₂, constant flow
Flow Rate: 1.5 mL/min
Detector FID @ 370 °C
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