



Foods, Flavors, & Fragrances

Essential Oils



www.dps-instruments.com

Essential oils are used in aromatherapy products, vitamins and food supplements, flavoring agents, and perfumes. There is nothing like the smell of fresh roses in the air, or the taste of spearmint in your favorite chewing gum. However, since these are naturally occurring products the chemical composition varies through each region and growing season. Maintaining a consistent concentration in your product takes considerable effort and constant monitoring, and unfortunately there are always producers cutting the expensive oils with less expensive fillers. The DPS Essentials Oils GC Analyzers can answer these quality questions and assure you are getting what you are paying for. Specially designed columns and the sensitive FID detector do the hard work. The Series 600 GC is for analyses in the lab, or use the Portable Companion 1 GC Systems for analyses right where the samples are taken. The fully integrated Essentials Oils GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Available Configurations Include:

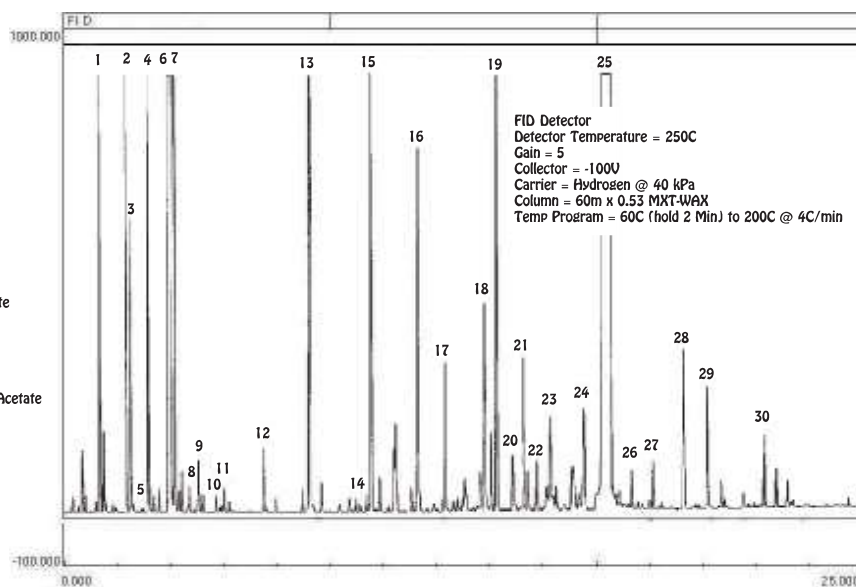
- 600-C-042 - Series 600 Essential Oils GC Analyzer (FID, S/S, 30m)
- 500-C-042 - Companion 1 Portable Essential Oils GC Analyzer (FID, 30m)



Series 600 GC

Spearmint Oil

Peak	Component
1	α -Pinene
2	β -Pinene
3	Sabinene
4	Myrcene
5	α -Terpinene
6	Limonene
7	1,8-Cineole
8	cis-Ocimene
9	γ -Terpinene
10	p-Cymene
11	Terpinolene
12	3-Octyl Acetate
13	3-Octanol
14	Menthone
15	trans-Sabinenehydrate
16	β -Bourbonene
17	Linalool
18	Terpinene-4-ol
19	β -Carvophyllene
20	Dihydrocarvone
21	trans-Dihydrocarvyl Acetate
22	trans- β -Farnesene
23	α -Terpineol
24	Germacrene
25	Carvone
26	cis-carvyl Acetate
27	trans-Carveol
28	cis-Carveol
29	cis-Jasmone
30	Viridiflorol



Companion 1 Portable GC

11/2015
Specifications may change without notice.