



Foods, Flavors, & Fragrances

Fatty Acids



www.dps-instruments.com

The fact is we all need fats to help nutrient absorption, promote nerve transmission, and to maintain cell membrane integrity. However, when consumed in excess amounts, fats contribute to weight gain, heart disease and certain types of cancer. Fats are not created equal. Some fats promote our health positively, while some increase our risks of heart disease. The key is to replace bad fats (trans fat and saturated fat) with good fats (monosaturated and polysaturated fats) in our diet. As much of the world is finally becoming concerned with diet and health, there is an increase needed in the analysis of the components in fats. The DPS Fatty Acid GC Analyzers measures underivatized free fatty acids in oils, animal products such as meat, fish, and dairy, as well as commercial frying oils, and vegetable oils. Capillary 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 Fatty Acid GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Series 600 GC

Available Configurations Include:

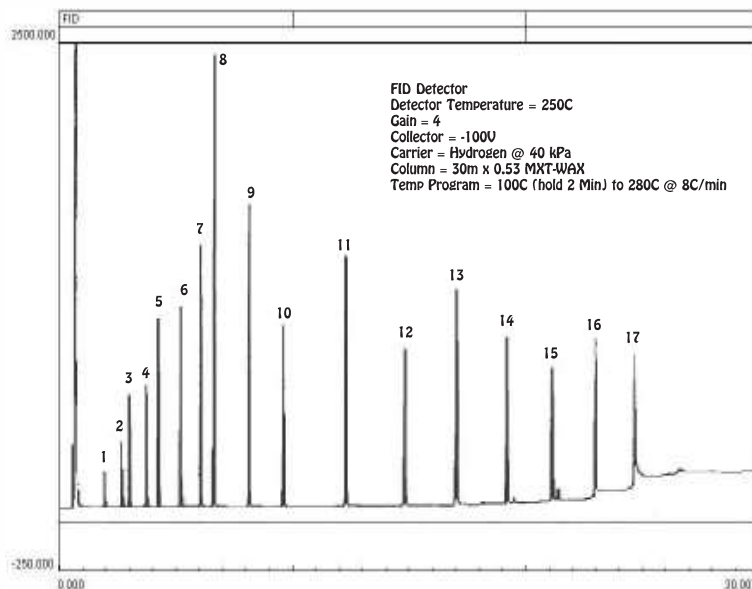
- 600-C-044 - Series 600 Fatty Acids GC Analyzer (FID, 30m)
- 500-C-044 - Companion 1 Portable Fatty Acids GC Analyzer (FID, 30m)



Companion 1 Portable GC

Fatty Acids - C2 - C22

Peak	Component	Area
1	Acetic Acid	438.2
2	Propionic Acid	583.4
3	Isobutyric Acid	678.3
4	n-Butyric Acid	736.1
5	Isovaleric Acid	1063.5
6	n-Valeric Acid	1138.7
7	Isocaproic Acid	1263.2
8	Caproic Acid	2478.9
9	Heptanoic Acid	1336.2
10	Caprylic Acid	1163.1
11	Capric Acid	1246.7
12	Lauric Acid	1063.4
13	Mysteric Acid	1218.7
14	Palmitic Acid	1083.0
15	Steric Acid	1078.6
16	Arachidic Acid	1136.5
17	Behenic Acid	963.4



11/2015 Specifications may change without notice.