



Solid Phase Extraction of Phenolic Compounds from Wine using ASPEC™ C18 cartridges

Solid Phase Extraction Conditions

Cartridge Type	ASPEC C18 Reverse Phase, 500 mg/6 mL p/n 5435023 <i>Note: Other SPE volumes and sorbent bed weights can be used for extraction of phenolics, depending on the concentration in the sample matrix.</i>
Sample Preparation	Not required
Solid Phase Extraction Method	<ol style="list-style-type: none">Column Conditioning:<ol style="list-style-type: none">5 mL of methanol @ 10 mL/min5 mL of water @ 10 mL/minSample Loading:<ol style="list-style-type: none">Load the wine sample directly on top of the cartridge at a flow rate of 5.0 mL/minAnalyte Elution:<ol style="list-style-type: none">1–5 mL of isopropyl alcohol @ 5.0 mL/min

Phenolic compounds found in wine are categorized as non-flavonoid acids. Phenolic compounds are water soluble and easily extracted from wine using the ASPEC C18 reverse phase cartridge. The sample preparation method was based on the hydrophobic retention of interfering wine components. While no sample pre-treatment was necessary, the column was conditioned, the sample was loaded, and the phenolics compounds were eluted with no washing necessary. Analysis is typically performed using GC-MS (Gas Chromatography-Mass Spectrophotometry).

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