

Short application note Food & beverage



# Sugars in food according to GB5009.8-2023

### **Keywords**

ALEXYS carbohydrate analyzer, HPAEC-PAD, DECADE Elite, SenCell, SweetSep<sup>™</sup> AEX200, GB5009.8—2023 GB national standards for food safety China, galactose, glucose, fructose, sucrose, lactose, maltose, improved fast method



Fig. 1. Chromatogram obtained from an 10  $\mu$ L injection of 10  $\mu$ M galactose, glucose, fructose, sucrose, lactose and maltose in DI water. Separation was achieved using the LC-EC conditions and gradient program from standard GB5009.8–2023 shown in Table 1 and 2, respectively.

#### Introduction

The monosaccharides glucose and fructose along with the disaccharides sucrose, maltose, and lactose are commonly added to flavor or preserve processed meat. To increase awareness of sugar intake and to comply with food labeling regulation, it is required to provide accurate information about added sugar content on food product labels.



## Table 1. HPAEC-PAD conditions

| HPLC                           | ALEXYS™ Carbohydrate Analyzer<br>(Antec Scientific)  |  |
|--------------------------------|--|--|
| Columns                        | SweetSep™AEX200, 4 x 50 mm precolumn, 5μm<br>SweetSep™AEX200, 4 x 200 mm column, 5μm<br>Borate ion trap, 4 x 50 mm column, 10 μm<br>(all columns Antec Scientific) |  |
| Mobile phase                   | A: DI water  |  |
|                                | B: 200 mM NaOH   |  |
|                                | Eluents blanketed with Nitrogen 5.0  |  |
| Flow rate                      | 0.7 mL/min   |  |
| Backpressure                   | About 250—255 bar  |  |
| Injection volume               | 10 μL  |  |
| Temperature                    | 4°C for sample cooling, 25°C for separation, 35°C for detection  |  |
| Flow cell                      | SenCell Au WE, HyREF Pd RE, AST setting 2  |  |
| Potential waveform<br>(4-step) | E1, E2, E3, E4: +0.1, -2.0, +0.6, -0.1 V<br>ts, t1, t2, t3, t4: 0.2, 0.4, 0.02, 0.01, 0.07 s   |  |
| Range                          | 2 μΑ/V   |  |
| I-cell                         | About 0.1—0.3 μA   |  |
| ADF                            | 0.5 Hz   |  |

Fig. 2. ALEXYS Carbohydrate Analyzer.

ALEXYS Application Note # 220\_039\_01

High-performance anion-exchange chromatography in combination with pulsed amperometric detection (HPAEC-PAD) is a powerful technique for sensitive analysis of sugars in food & beverages. In the Chinese national standard for food safety, GB5009.8-2023, a HPAEC-PAD method is described for the determination of fructose, glucose, sucrose, lactose and maltose in food products using a 4 x 250 mm anion-exchange column with a particle size 10  $\mu$ m [1]. In this short application note we demonstrate fast high-resolution separation of these specific sugars based on the GB5009.8-2023 method, using the new Antec Scientific SweetSep™ AEX200 column. The AEX200 is an anion-exchange stationary phase based on a highly monodisperse 5 µm resin of ethylvinylbenzene-divinylbenzene copolymer coated with functionalized nanoparticles with quaternary amine exchange sites. The fast separation and high resolving power of the column is evident from figure 1, and enables the use of a faster simplified gradient program derived from GB5009.8-2023 to shorten both the run time and increase the sample throughput.

## Original method

The setup & conditions of the method and gradient program are listed in table 1 and 2, respectively. The ALEXYS carbohydrate analyzer (fig. 2) is a dedicated HPAEC-PAD system with a metal-free flow path, optimized for the sensitive analysis of carbohydrates. The system consists of the ET210 eluent tray, a P6.1L quaternary LPG pump, AS6.1L autosampler, CT2.1 column thermostat, DECADE Elite electrochemical detector and SenCell flow cell. The ET210 eluent tray has an integrated gas distribution system to blanket the headspace of the eluent bottles with inert gas (Helium or Nitrogen) to avoid diffusion of CO<sub>2</sub> into the eluents and minimize the formation of carbonate ions, ensuring reproducible analysis. A 4 x 200 mm AEX200 analytical column in combination with a 4 x 50 mm AEX200 precolumn was used for the analysis.

| fradient program | GB2009.8-2023   |  |  |  |
|------------------|---|--|--|--|
|                  |   |  |  |  |
| Mobile phase     | %A  | %В   | Description  |  |
| 20 mM NaOH       | 90  | 10   |  |  |
| 20 mM NaOH       | 90  | 10   |  |  |
| 40 mM NaOH       | 80  | 20   | Elution & detection  |  |
| 40 mM NaOH       | 80  | 20   |  |  |
| 200 mM NaOH      | 0   | 100  | Column clean-up & regeneration   |  |
| 200 mM NaOH      | 0   | 100  |  |  |
| 20 mM NaOH       | 90  | 10   | Equilibration to   |  |
| 20 mM NaOH       | 90  | 10   | starting conditions  |  |
|                  | Mobile phase<br>20 mM NaOH<br>20 mM NaOH<br>40 mM NaOH<br>40 mM NaOH<br>200 mM NaOH<br>200 mM NaOH<br>200 mM NaOH<br>20 mM NaOH | Mobile phase%A20 mM NaOH9020 mM NaOH9040 mM NaOH8040 mM NaOH80200 mM NaOH0200 mM NaOH0200 mM NaOH90200 mM NaOH9020 mM NaOH9020 mM NaOH90 | Mobile phase %A %B   20 mM NaOH 90 10   20 mM NaOH 90 10   20 mM NaOH 90 10   40 mM NaOH 80 20   40 mM NaOH 80 20   200 mM NaOH 0 100   200 mM NaOH 0 100   200 mM NaOH 0 100   200 mM NaOH 90 10   20 mM NaOH 90 10 |  |

As a precaution a 4 x 50 mm borate ion trap was installed in the solvent line between pump and injector to eliminate the presence of borate contaminants in the mobile phase. Borate ions can form complexes with some carbohydrates causing peak tailing and thus loss of peak symmetry.

The temperature for separation is not specified in the GB5009.8-2023. In this case 25°C was selected as optimal separation temperature. A slightly lower flow rate of 0.7 mL/ min was applied than specified in the GB5009.8-2023 method (1 mL/min). The optimum flow rate of 0.7 mL/min was determined based on measurements of the height equivalent to theoretical plate (HETP) as function of flow rate.

In figure 1 an example chromatogram is shown obtained with the GB5009.8-2023 method. A selection of the corresponding LC performance parameters together with the Limit of Detection (LOD) for all analytes of interest are listed in table 3.

#### Table 3. LC performance parameters & LOD

| Compound  | Retention  | Efficiency | Symmetry | Resolution | LOD    |      |
|-----------|------------|------------|----------|------------|--------|------|
|           | Time (min) | (th.pl.)   | /Tailing |            | nmol/L | μg/L |
| Galactose | 5.62       | 14,892     | 1.18     | -          | 16     | 3    |
| Glucose   | 6.04       | 14,857     | 1.16     | 2.23       | 15     | 3    |
| Fructose  | 7.18       | 17,253     | 1.19     | 5.53       | 25     | 5    |
| Sucrose   | 8.01       | 15,791     | 1.15     | 3.58       | 24     | 8    |
| Lactose   | 12.12      | 14,939     | 1.14     | 12.65      | 25     | 9    |
| Maltose   | 41.43      | 237,670    | 1.08     | 79.81      | 39     | 14   |

The peak efficiencies are about 15,000 theoretical plates, except for the late eluting maltose peak (240,000). This much higher plate number is a result of the step gradient. No significant peak tailing was observed for all analytes (tailing factor between 1.1 - 1.2). All peaks in the chromatogram are baseline separated (r > 2), including the epimers glucose and galactose. Good separation of glucose and galactose is important, because lactose containing samples might contain a small amount of galactose (and glucose) due to degradation of lactose. The disaccharide maltose is eluted at 41.4 min during the 200 mM NaOH gradient step. The 200 mM NaOH gradient step appears as a plateau in the chromatogram due to the higher ionic strength and pH, which resulted in a higher background current.

The LODs were calculated as the analyte response corresponding to 3× the ASTM noise (average peak-to-peak baseline noise of 10 segments of 0.5 min). The noise was determined using a 5-minute section of the baseline between t = 29 min to 34 min. The peak height responses obtained from a 10  $\mu$ L injection of the 10  $\mu$ M standards was used to calculate the LODs. Detection limits in the range of 15 - 40 nmol/L were obtained, demonstrating the high sensitivity of the HPAEC-PAD method. The repeatability of the method was evaluate by 6 repetitive injections of the 10  $\mu$ M standards in DI water. Excellent repeatability was achieved with RSD values for peak area and height of < 0.5% and < 0.6%, respectively.

These results clearly demonstrate that with the SweetSep AEX200 fast high-resolution separation can be achieved superior to conventional anion-exchange columns with 10  $\mu m$  particles.

## Optimized fast method

It is evident from figure 1 that all sugars up to lactose elute within 12 minutes using the AEX200 column. Therefore, a faster simplified gradient program can be applied to shorten the elution time of maltose by almost a factor 2. The step gradient program is shown in table 4 and consist of an elution step using 20 mM NaOH for 11 minutes, followed by elution at 200 mM NaOH (10 minutes) and subsequent equilibration to the starting conditions (8 minutes). The LC performance parameters and LODs of the method are listed in table 5. It is clear that using the optimized fast method results in a 21 minute shorter run time, increasing the sample throughput with a factor 1.7, without compromising on performance.

## References

 GB National standards for food safety, People's Republic of China, "Determination of fructose, glucose, sucrose, maltose and lactose in food using ion chromatography", GB 5009. 8–2023, implemented 2024-03-06

#### Table 4. Adapted fast gradient program

| Time (min) | Mobile phase | %A | %В  | Description                   |
|------------|--------------|----|-----|-------------------------------|
| 0          | 20 mM NaOH   | 90 | 10  | Flution 9 detection           |
| 11.0       | 20 mM NaOH   | 90 | 10  | Elution & detection           |
| 11.02      | 200 mM NaOH  | 0  | 100 | Elution maltose &             |
| 21.0       | 200 mM NaOH  | 0  | 100 | column clean-up/ regeneration |
| 21.02      | 20 mM NaOH   | 90 | 10  | Equilibration to              |
| 29.0       | 20 mM NaOH   | 90 | 10  | starting conditions           |

#### Table 5. LC performance parameters & LOD

| Compound  | Retention  | Efficiency | cy Symmetry | iency Symmetry Resolution |        | LOD  |  |
|-----------|------------|------------|-------------|---------------------------|--------|------|--|
|           | Time (min) | (th.pl.)   | /Tailing    |                           | nmol/L | μg/L |  |
| Galactose | 5.54       | 14,497     | 1.14        | -                         | 16     | 3    |  |
| Glucose   | 5.94       | 14,369     | 1.10        | 2.10                      | 15     | 3    |  |
| Fructose  | 7.03       | 17,539     | 1.15        | 5.33                      | 25     | 4    |  |
| Sucrose   | 7.94       | 15,529     | 1.14        | 3.90                      | 23     | 8    |  |
| Lactose   | 11.9       | 16,572     | 1.09        | 12.58                     | 25     | 9    |  |
| Maltose   | 22.23      | 63,049     | 1.04        | 28.81                     | 36     | 13   |  |



Fig. 3. Example chromatogram obtained from an 10  $\mu$ L injection of 10  $\mu$ M galactose, glucose, fructose, sucrose, lactose and maltose in DI water. Separation was achieved using the LC-EC conditions listed in table 1 and the adapted fast gradient program shown in table 2. At t=16.3 min an autozero was executed in the detector timed event table to zero the baseline prior to elution of maltose.



#### Ordering information

| ALEXYS analyzer |  |  |  |  |
|-----------------|--|--|--|--|
| 180.0057W       | ALEXYS Carbohydrate Analyzer - gradient (quaternary LPG) |  |  |  |
| 116.4321        | SenCell 2 mm Au HyREF                                    |  |  |  |
| 186.ATC00       | CT2.1 Column Thermostat                                  |  |  |  |
| Columns         |  |  |  |  |
| 260.0025        | SweetSep™ AEX200, 4 x 50 mm precolumn, 5 μm              |  |  |  |
| 260.0020        | SweetSep™ AEX200, 4 x 200 mm column, 5 μm                |  |  |  |
| 260.0030        | Borate ion trap, 4 x 50 mm column, 10 μm                 |  |  |  |
| Software*       |  |  |  |  |
| 195.0035        | Clarity CDS single instr. incl. LC, AS module            |  |  |  |

\*) The ALEXYS Carbohydrate Analyzer can also be controlled under Thermo Fisher Scientific Chromeleon<sup>™</sup> CDS. Please contact Antec Scientific for more details.

## Chemicals

| NaOH (50% w/w/Certified)      | Fisher Scientific, pn SS254-500  |
|-------------------------------|----------------------------------|
| DI water 18.2 MΩ.cm,          | YoungIn Chromass                 |
| TOC < 5 ppb                   | Aquapuri Essence+ 393            |
| Galactose                     | Sigma Aldrich, pn G0750          |
| Fructose                      | Sigma Aldrich, pn F0127          |
| Glucose                       | Sigma Aldrich, pn G8270          |
| Sucrose                       | Sigma Aldrich, pn S9378          |
| Lactose                       | CarboSynth, pn OL04771           |
| Maltose                       | Sigma Aldrich, pn M5885          |
| Nitrogen 5.0 (purity 99.999%) | Messer Netherlands, pn 100542102 |

#### Antec Scientific (USA)

info@AntecScientific.com www.AntecScientific.com T 888 572 0012

#### Antec Scientific (worldwide)

info@AntecScientific.com www.AntecScientific.com T +31 172 26 8888



*For research purpose only.* The information shown in this short application note is solely to demonstrate the applicability of the ALEXYS system and DECADE Elite detector. The actual performance may be affected by factors beyond Antec's control and may be adjusted accordingly. Specifications mentioned are subject to change without further notice.

SweetSep, DECADE Elite, ALEXYS, SenCell, FlexCell and HyREF are trademarks of Antec Scientific. Clarity<sup>™</sup> and DataApex<sup>™</sup> are trademarks of DataApex Ltd. Chromeleon<sup>™</sup> is a trademark of Thermo Fisher Scientific, Empower<sup>™</sup> is a trademark of Waters corporation, OpenLAB<sup>™</sup> and Chemstation are trademarks of Agilent Technologies, Inc. All other trademarks are the property of their respective owners.