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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 3651-2013

Food contact materials. Polymers. Determination of laurolactam in food simulants. High performance liquid chromatography

食品接触材料 高分子材料 食品模拟物中十二内酰胺的测定 高效液相色谱法

(English Translation)

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Preview: page 1 of 3 shown, 7 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-t-3651-2013

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Table of Contents

Foreword

1 Scope

2 Normative references

3 Method summary

4 Reagents and materials

Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

Please note that some of the content of this document may involve patents. Release mechanism of the present document does not assume responsibility for the identification of these patents.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. People's Republic of China Hubei Exit Inspection and Quarantine.

1 Scope

This standard specifies the method for determination of food simulants of laurolactam.

This standard applies to water, 3% (mass concentration) solution of acetic acid, 10% (volume fraction) ethanol and other water-based food simulants, 95% (body Integral number) Determination of ethanol and olive oil laurolactam content.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

GB/T 6682 analytical laboratory use specifications and test methods GB/T 23296.1-2009 plastic food contact materials restricted substances in food and food simulants to specific substances in plastics Migration testing and determination of methods and conditions of exposure to food simulants Guide selection

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3 Method summary

Food simulants laurolactam were separated by HPLC using a UV detector for detection. Water-based food simulants Was determined directly, through food simulants olive oil medium mixture of cyclohexane and ethyl acetate extraction, size exclusion column separation, segmentation After collecting liquid nitrogen dry, dissolved in methanol backward like. Using external standard.

4 Reagents and materials

Unless otherwise specified, water GB/T 6682 provided a water, reagents were of analytical grade.

4.1
laurolactam Standard (CAS. 947-04-6). than 99.5% purity.

4.2
Methanol. chromatographically pure.

4.3
acetonitrile. chromatography.

4.4
ethanol.

4.5
glacial acetic acid.

4.6
olive oil.

4.7
cyclohexane.

4.8
ethyl acetate.

4.9 95% (volume fraction) ethanol.

4.10
to 10% (volume fraction) ethanol solution. Measure 100mL anhydrous ethanol (4.4) in 1L flask, dilute to the mark, Shake well.

4.11 3% (mass fraction) of glacial acetic acid. Weigh 30g glacial acetic acid (4.5) in a 1L volumetric flask, dilute to the mark, shake.

Preview: page 3 of 3 shown, 7 in the full document. Complete English PDF, instant download:
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