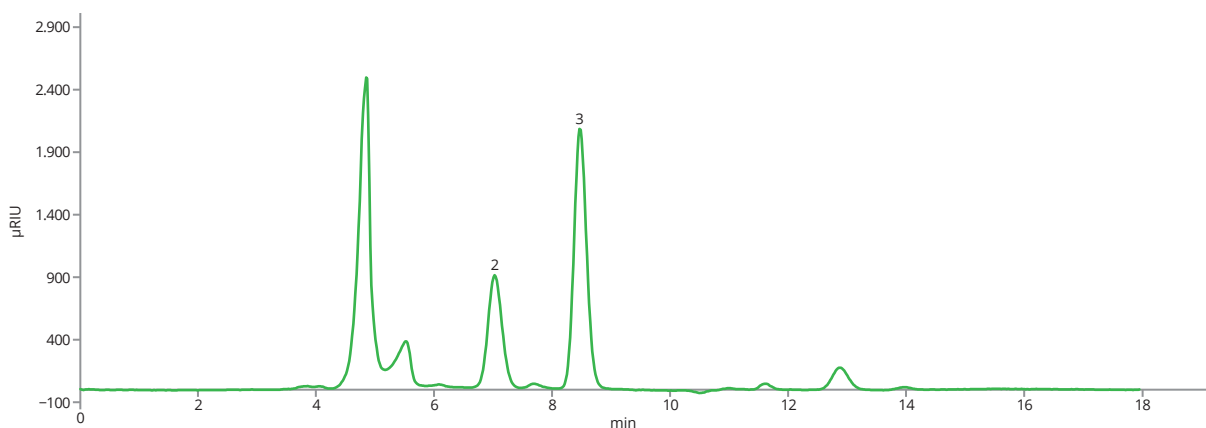
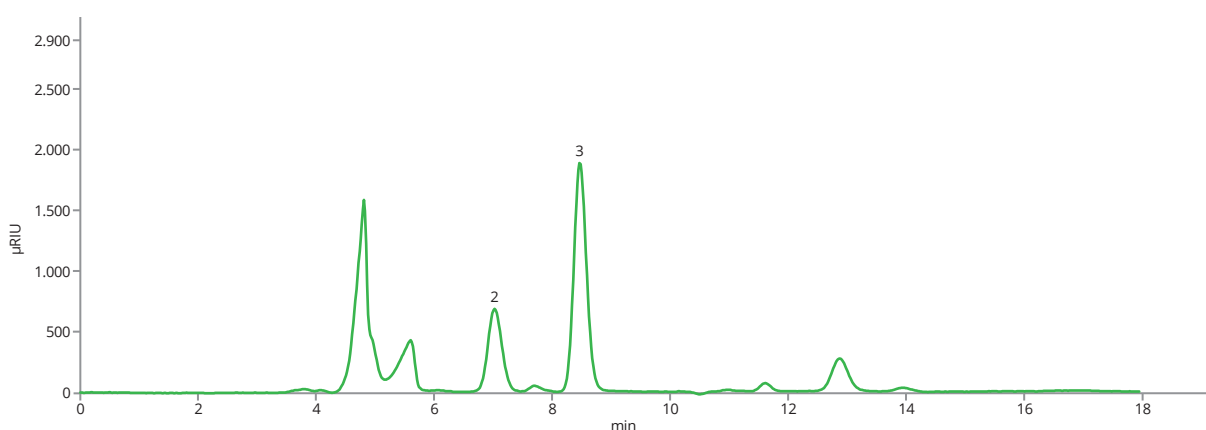


Sugars control in tomatoes and ketchups

A taste of tomato products depends on content of the main food sugars, such as sucrose, glucose and fructose. Sugars are analysed continuously during the products manufacturing at the different steps of a process. The content of sugars in tomatoes is highly dependent on the geographical origin, ripeness and transportation conditions. This application highlights the analysis of food sugars in several kinds of tomatoes and ketchups using ASTRA® Sugar Ca column.

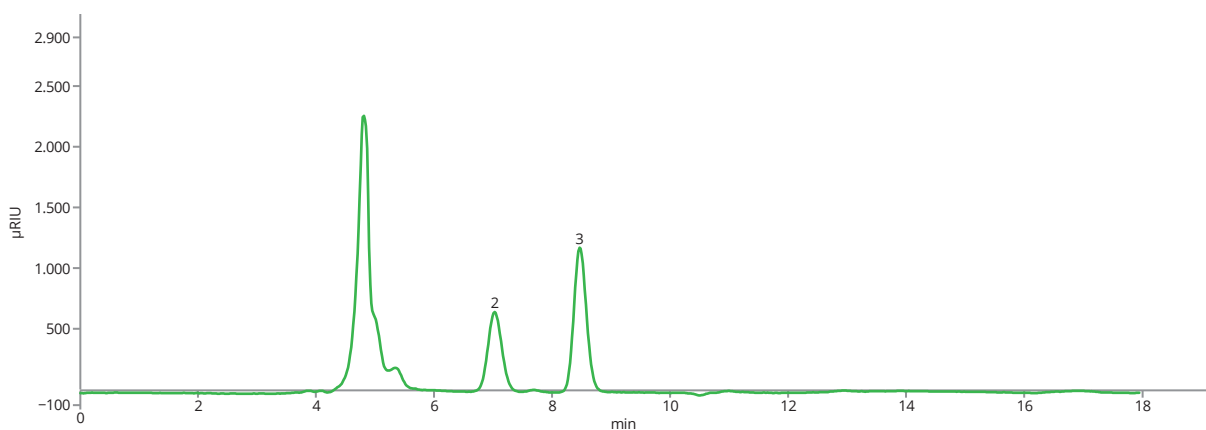


Sugars profile in small red tomatoes

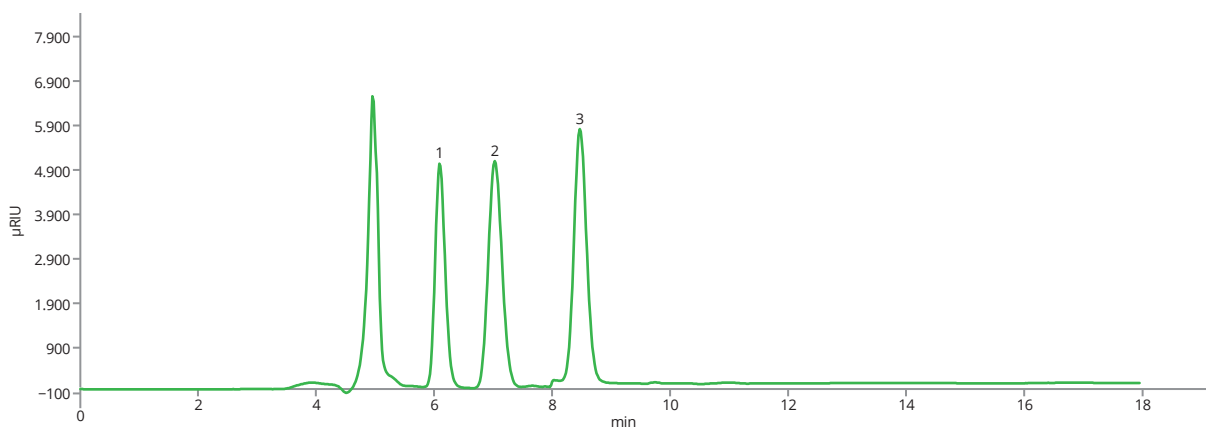


Sugars profile in big red tomatoes

Sugars control in tomatoes and ketchups

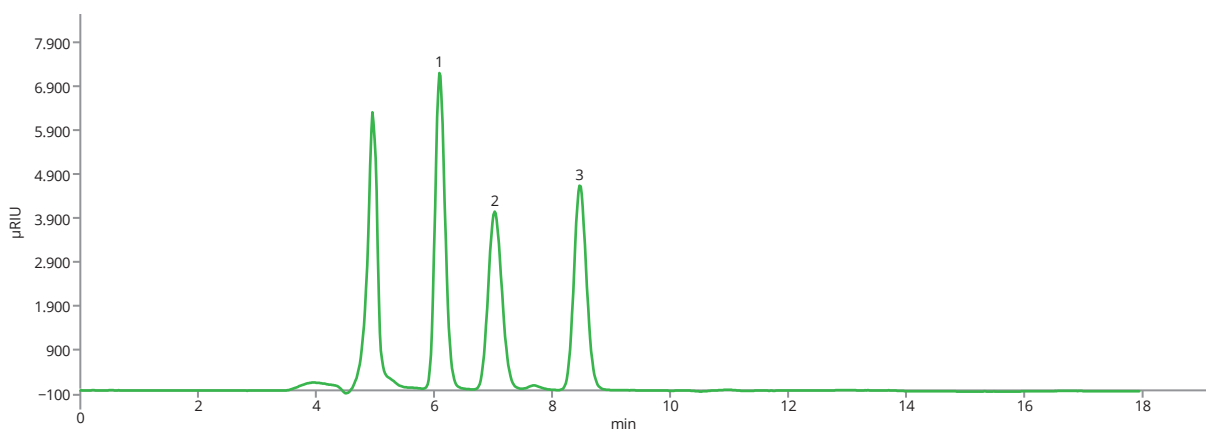


Sugars profile in small orange tomatoes

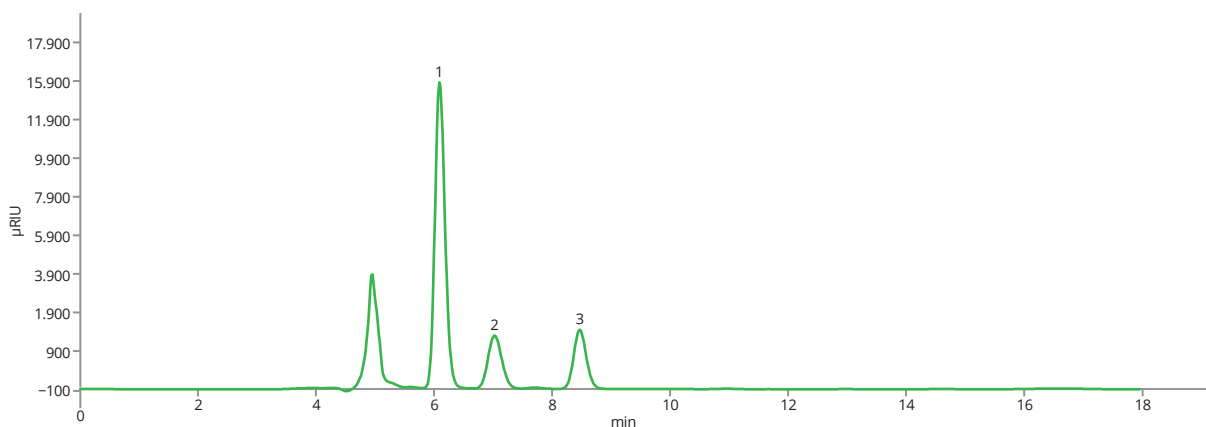


Sugars profile in ketchup Hame spicy

Sugars control in tomatoes and ketchups



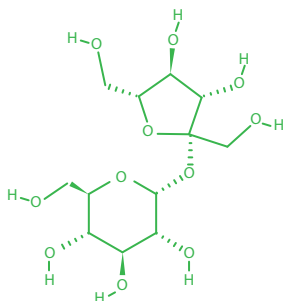
Sugars profile in ketchup Hame sweet



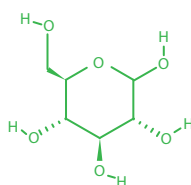
Sugars profile in ketchup Hellmann's delicate

Sugars control in tomatoes and ketchups

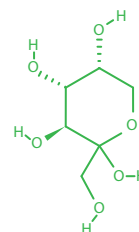
Column	ASTRA® Sugar Ca(S), 10 µm
Dimensions	300 mm × 8 mm
Part number	AST-5906-VN80
Mobile phase	100% H ₂ O
Flow rate	1.0 mL/min
Temperature	80 °C
Injection volume	3 µL
Detection	RID (55 °C)
Analytes	1. Sucrose, CAS number 57-50-1 2. Glucose, CAS number 2280-44-6 3. Fructose, CAS number 57-48-7



Sucrose



Glucose



Fructose