Chloramphenicol in Seafood and dairy products by LC/MS/MS

Column:	Kinetex® 2.6 µm C18 100 Å, LC Column 50 x 2.1 mm, Ea
Dimensions:	50 x 2.1 mm ID
Order No:	00B-4462-AN
Elution Type:	Gradient
Eluent A:	Water
Eluent B:	Acetonitrile

Gradient Profile:	Step No.	Time (min)	Pct A	Pct B
	1	-2	95	5
	2	0	95	5
	3	2	95	5
	4	2.01	5	95
	5	4.5	5	95

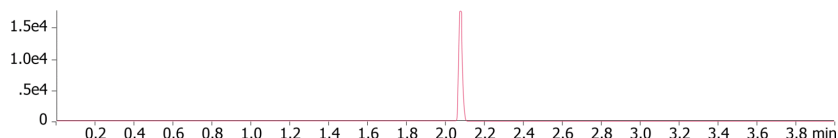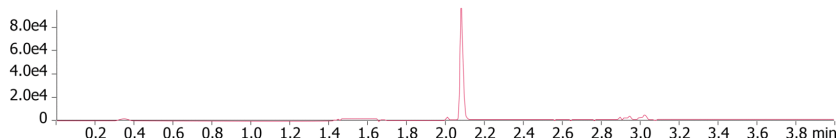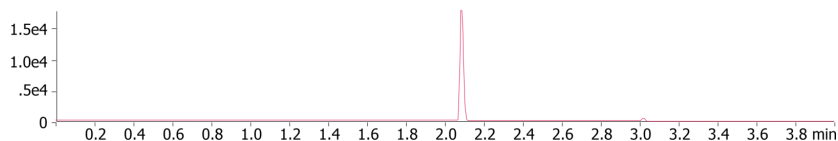|	
Flow Rate:	0.4 mL/min
Col. Temp.:	20 °C
Detection:	Circular Dichroism @ 0.0000000000 (450 °C)
Analyst Note:	SecurityGuard™ ULTRA Guard Cartridge System extends column lifetime.
	- SecurityGuard ULTRA Cartridges, UHPLC C18 for 2.1mm ID Columns, 3/Pk Part No.: AJ0-8782
	- Holder Part No.: AJ0-9000

Kinetex®
Ultra-High Performance
on Any LC System

Products used in this application:

KINETEX.

ANALYTES:

1 Chloramphenicol
Retention Time: 2.09 min

2 Chloramphenicol
Retention Time: 2.09 min

3 Chloramphenicol-d5
Retention Time: 2.08 min

For more information contact your Phenomenex Representative at support@phenomenex.com

Chloramphenicol in Seafood and dairy products by LC/MS/MS

PRODUCT DESCRIPTION:
Strata™-X 33 µm Polymeric Reversed Phase, 60 mg / 3 mL, Tubes , 50/Pk

Order No.: 8B-S100-UBJ

SOLID PHASE EXTRACTION (SPE) PRODCEDURE:
Note: The solvent volumes shown below are for a 60 mg bed mass.

The solvent volumes will need to be adjusted for a smaller or larger bed mass.

Condition:

Load:
Homogenize ~100 g of thawed shrimp using blender or tissue homogenizer. Weigh out 5 g of homogenized shrimp and transfer to a 15 mL polypropylene tube. Add 50 uL of d5-Chloramphenicol (IS) solution. Mix thoroughly using a vortex mixer to ensure

Wash:

Dry:
5 minutes @ 10 in Hg Vaccum

Elute:

Final Prep and Analysis:
Inject: 25 µL on HPLC Circular Dichroism @ 0.0000000000 (450°C)

ANALYTES:	Spiked Conc. (ng/mL)	Log P	pKa	% Rec	%RSC (n=0)
1 Chloramphenicol	0				
2 Chloramphenicol	0				
3 Chloramphenicol-d5	0				