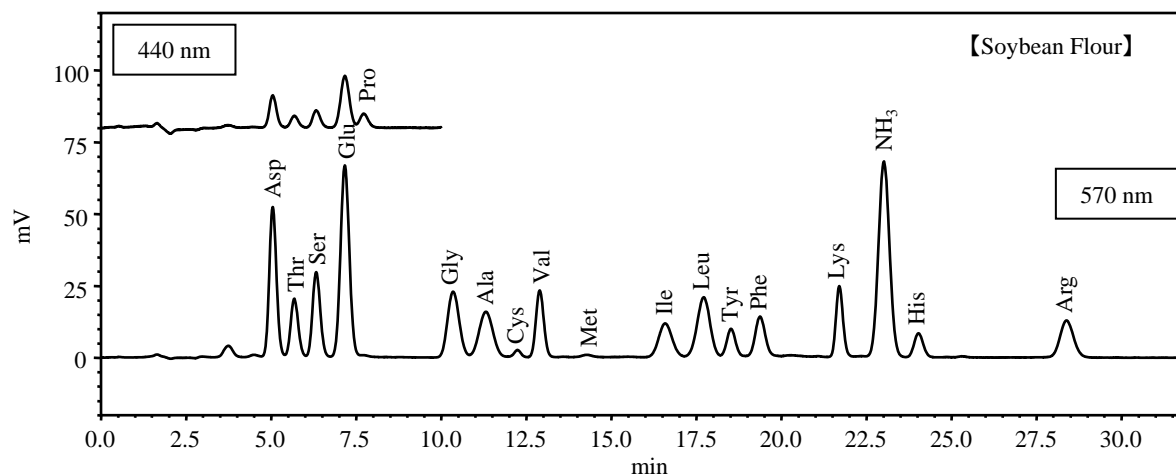
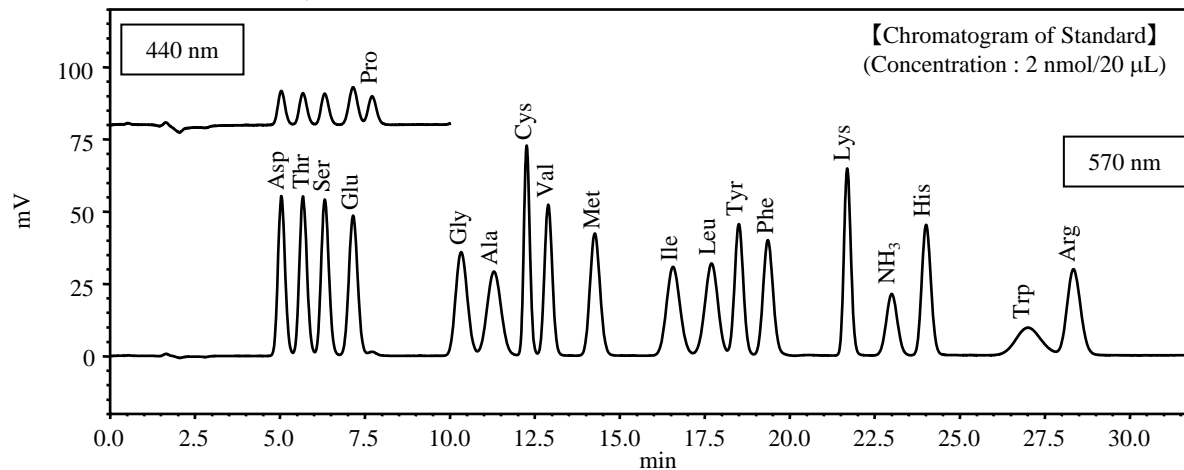


## Analysis of Standard Amino Acids in Soybean Flour by Protein Hydrolysis Analysis Method (L-8900)

Food product is hydrolyzed with hydrochloric acid and amino acid is analyzed so as to determine the amino acid content as a nutrient.

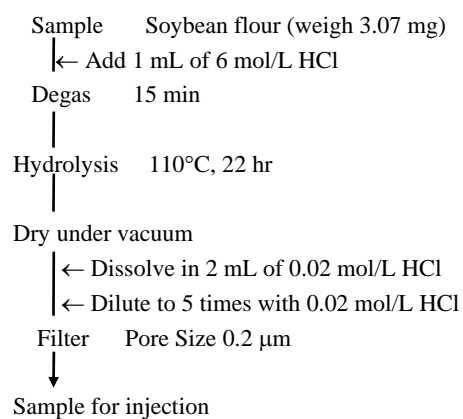
In this analysis, amino acid in soybean flour hydrolyzed with hydrochloric acid was analyzed by L-8900 Amino Acid Analyzer.



SAMPLE	20 $\mu$ L Soybean flour *	PRESSURE	
PACKING MATERIAL	#2622PH [HITACHI]	TEMPERATURE	57°C
COLUMN SIZE	for separation 4.6 mm I.D. $\times$ 60 mm [#2622PH]	SEPARATION METHOD	Ion exchange
	for ammonia trap 4.6 mm I.D. $\times$ 40 mm [#2650L]	DETECTOR	VIS 570 nm, 440 nm
ELUENT	L-8500 PH-Kit	INSTRUMENTS	L-8900 (Amino Acid Analyzer)
FLOW RATE	0.4 mL/min		
NOTE * Refer to LC080049-02 for the sample preparation method. Reaction reagent = ninhydrin reagent, Reaction reagent flow rate = 0.35 mL/min, Reaction unit temperature = 135°C L-8900 Protein Hydrolysis Analysis Method was used for this analysis.			
KEY WORDS Food, Amino Acid, Protein Hydrolysis Analysis Method, Ninhydrin Method, UV-VIS Spectrometry, L-8900, Ion Exchange		High Performance Liquid Chromatograph (HPLC)	
		Sheet No. LC080049-01	

Sample Preparation for Analysis of Amino Acids in Soybean flour and Amino Acid Components Analyzed

【Sample Preparation Method】



【Table of Amino Acids】

Asp	Aspartic acid	Ile	Isoleucine
Thr	Threonine	Leu	Leucine
Ser	Serine	Tyr	Tyrosine
Glu	Glutamic acid	Phe	Phenylalanine
Pro	Proline	Lys	Lysine
Gly	Glycine	NH <sub>3</sub>	Ammonia
Ala	Alanine	His	Histidine
Cys	Cystine	Trp	Tryptophan
Val	Valine	Arg	Arginine
Met	Methionine		

High Performance Liquid  
Chromatograph (HPLC)

Sheet No. LC080049-02