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Detecting Adulterants in Butter



Investigators in the Dipartimento di Scienza degli Alimenti, Università degli Studi di Napoli "Federico II" (Via Università, 100-80055 Portici (NA), Italy) have proposed a new analytical method for detecting extraneous animal fats or vegetable oils added to butter.

Application of a HRGC Method on Capillary Column Rtx® 65-TG for Triglyceride Analysis to Monitor Butter Purity, by Daniele Naviglio and Carlo Raia, was published in *Analytical Letters*, Vol. 36, No. 14, 2003 (pages 3063-3094). Relative to the official EU method for detecting added animal fats, such as lard or tallow, the authors propose the new method is simple, rapid, and precise, even when quantities of added fats are minimal. The new method is easy to follow, even by nonspecialists. Naviglio and Raia developed their method using a 30m, 0.25mm ID, 0.25um Rtx®-65TG Restek column.

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