



HPLC Analysis of Iron in Microcapsules

By Matthias Reismüller

VDM Verlag. Paperback. Book Condition: New. Paperback. 88 pages. Dimensions: 8.7in. x 5.9in. x 0.2in. Iron deficiency is the most common nutritional deficiency worldwide. An approach to improve the situation is to fortify food with iron. The Austrian Company, GAT Microencapsulation AG has developed a food additive where iron is protected in a microcapsule (diameter 2-4 µm). This technology preserves iron in what is called the iron (II) state, which has high bioavailability and prevents iron from reacting with any other food compounds. The question is, how can the iron content of a product whether it is the raw materials, the microencapsulated food additive or the fortified food be determined in an automated way. The author Matthias Reismüller presents a solution by developing a HPLC method. The use of a complexation agent allows determining iron by UV or DAD detection. Analytical difficulties are described and solutions for analysis in different media are presented. The analytical method is validated according to OECD principles of Good Laboratory Practice. While this book is mainly for chemists who are interested in the analysis of iron, it is also for people who just want to know more about iron, possible methods of analysis and the benefits...



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