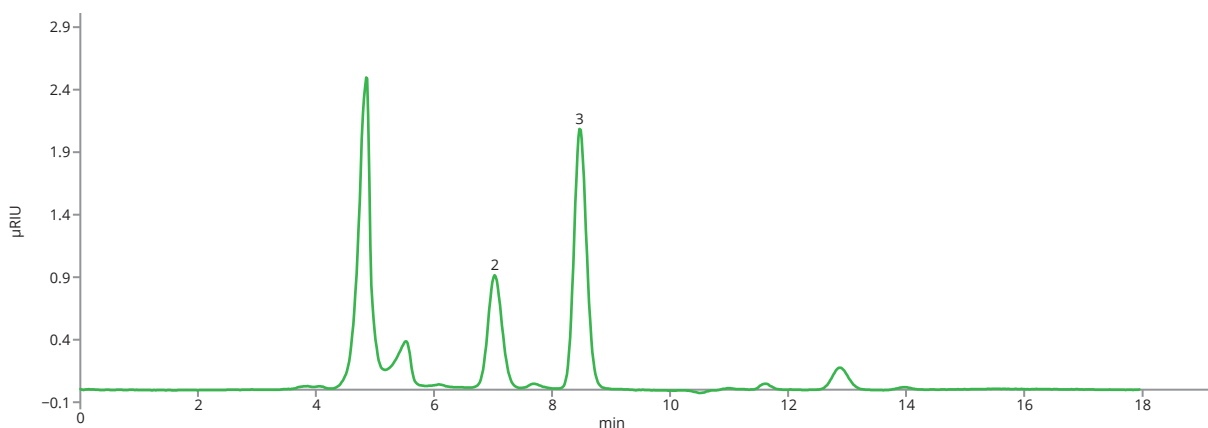
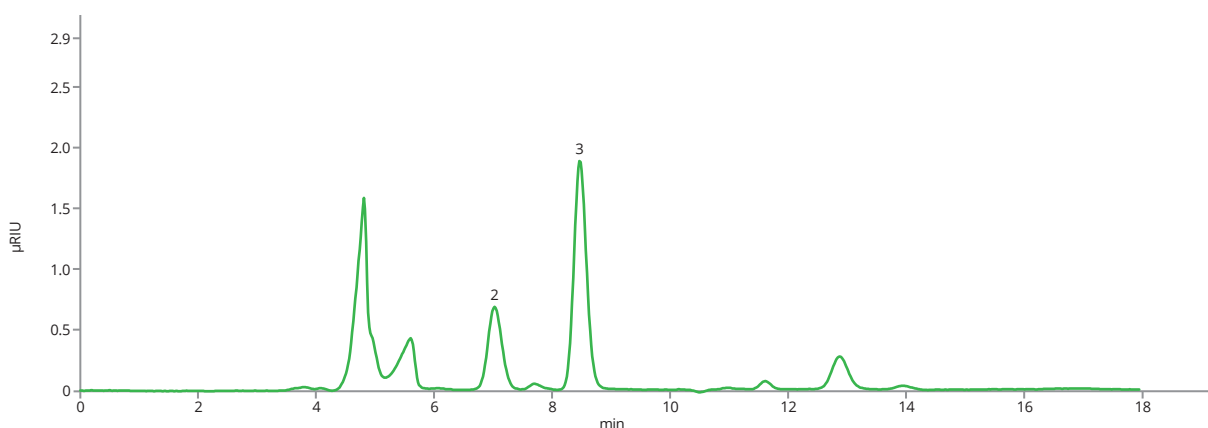


## Sugars control in tomatoes and ketchups

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.

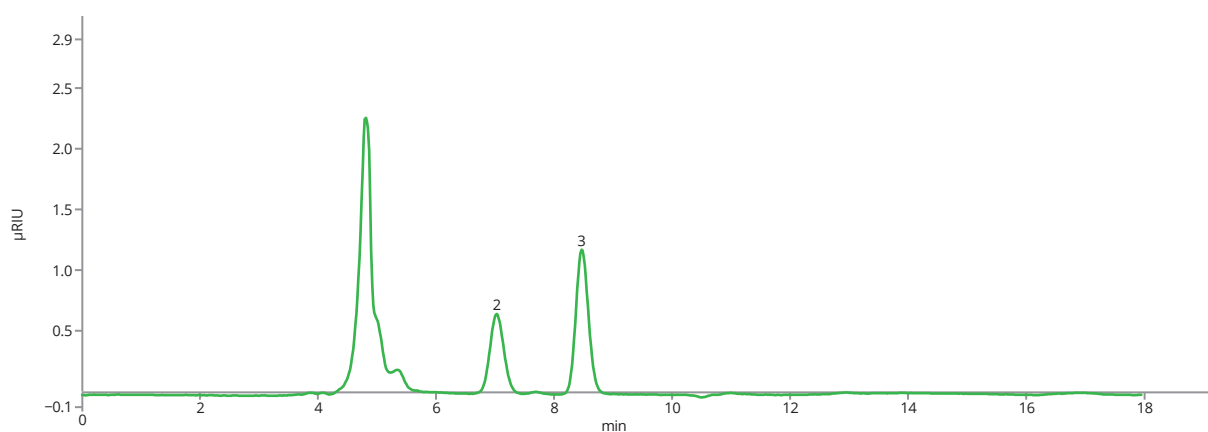


*Sugars profile in small red tomatoes*

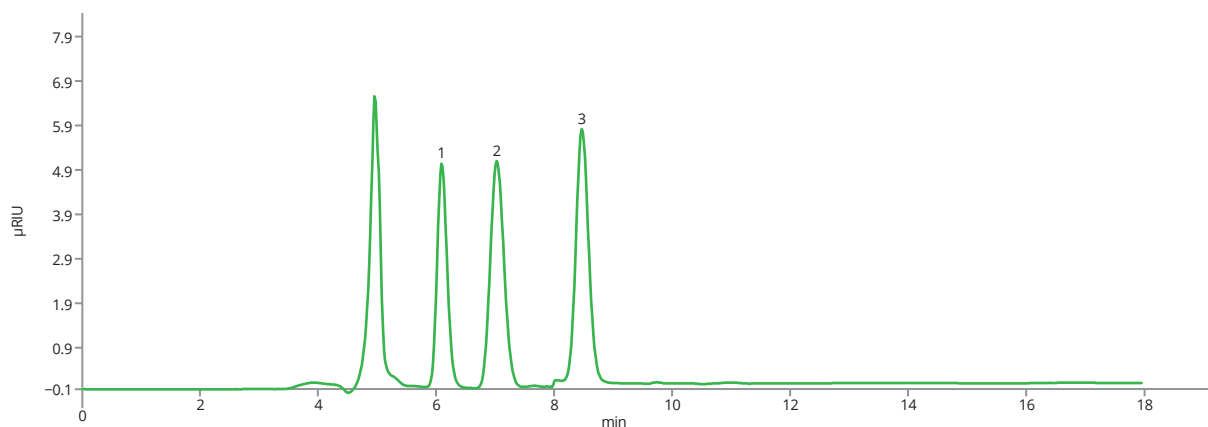


*Sugars profile in big red tomatoes*

## Sugars control in tomatoes and ketchups

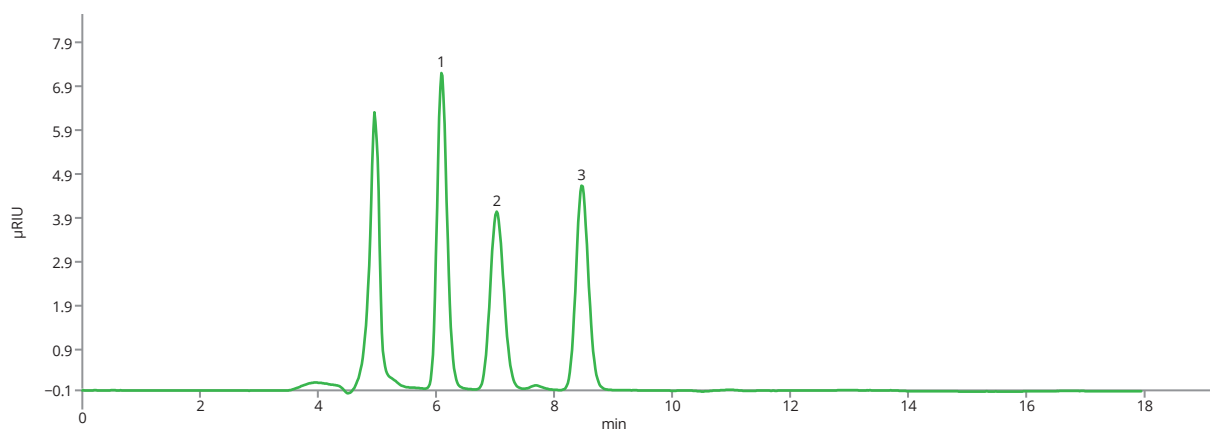


*Sugars profile in small orange tomatoes*

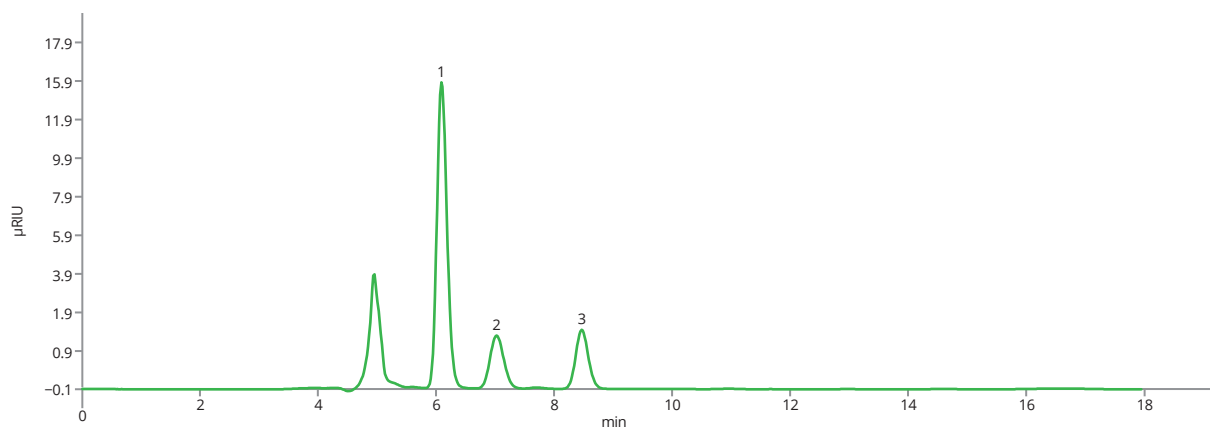


*Sugars profile in ketchup Hame spicy*

## Sugars control in tomatoes and ketchups



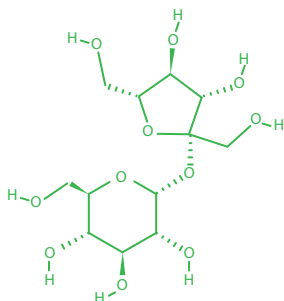
*Sugars profile in ketchup Hame sweet*



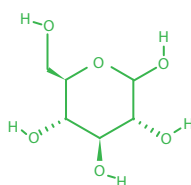
*Sugars profile in ketchup Hellmann's delicate*

## Sugars control in tomatoes and ketchups

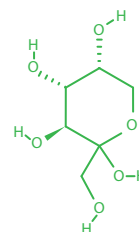
|                         |                                                                                                                            |
|-------------------------|----------------------------------------------------------------------------------------------------------------------------|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



Sucrose



Glucose



Fructose