COMPARISON OF GAS CHROMATOGRAPHIC AND GRAVIMETRIC METHODS FOR QUANTIZATION OF TOTAL FAT AND FATTY ACIDS IN FOODSTUFFS

Sabria Aued-Pimentel*, Mahyara Markievicz Mancio Kus, Edna Emy Kumagai, Valter Ruvieri e Odair Zenebon
Divisão de Bromatologia e Química, Instituto Adolfo Lutz, Av. Dr. Arnaldo, 355, 01246-902 São Paulo – SP, Brasil

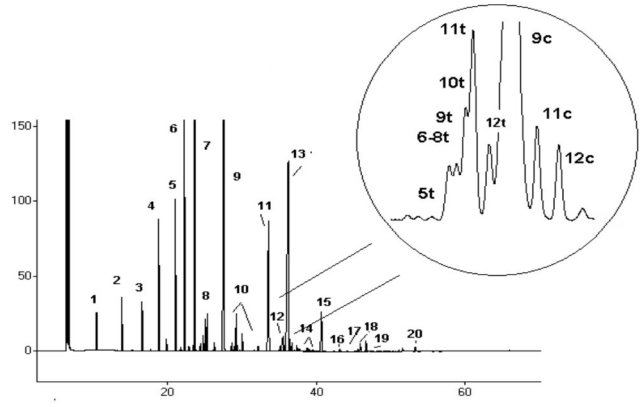

Figure 1S. *FAME chromatogram of powder milk fat by means of GC/FID analysis.* ***1****. 4:0;* ***2****. 6:0;* ***3****. 8:0;* ***4****.10:0;* ***5****.12:0;* ***6****.13:0 (internal standard);* ***7****. 14:0;.* ***8****.14:1c;* ***9****.16:0;* ***10.****16:1;* ***11****.18:0;* ***12****.18:1t (main trans-vacenic);* ***13.****18:1c;* ***14.****18:2t;* ***15.****18:2c/c;* ***16****. 20:0;* ***17.****20:1;* ***18****.18:3c/c/c;* ***19****.CLA, 18:2 9c,11t;* ***20*** *20:4. Expansion: partial chromatogram of 18:1 cis/trans isomers region*

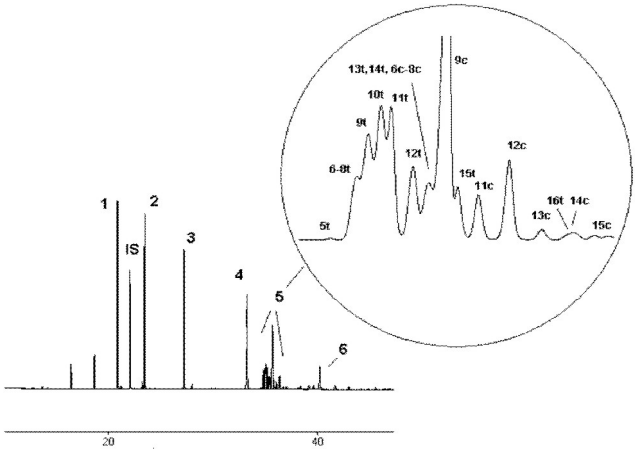

Figure 2S. *FAME chromatogram of chocolate biscuit fat by means of GC/FID analysis.* ***1****.12:0;* ***IS****.13:0 (internal standard);* ***2.****14:0;* ***3****.16:0,* ***4****.18:0* ***5****.18:1 (cis/trans isomers);* ***6.****18:2 c/c. Expansion: partial chromatogram of 18:1 cis/trans isomers region*

*e-mail: spimente@ial.sp.gov.br