

## Food - Quantification of the masked mycotoxin DON-3-glucoside in cereal-based foods by LC/MS/MS

**Column:** Kinetex® 2.6 µm C18 100 Å, LC Column 150 x 2.1 mm, Ea

**Dimensions:** 150 x 2.1 mm ID

**Order No:** 00F-4462-AN

**Elution Type:** Gradient

**Eluent A:** Water with 0.5% Acetic acid

**Eluent B:** Methanol with 0.5% Acetic acid

Gradient Profile:	Step No.	Time (min)	Pct A	Pct B
	1	0	90	10
	2	3	90	10
	3	21	60	40
	4	27	40	60
	5	30	90	10
	6	35	90	10

**Flow Rate:** 200 µL/min

**Col. Temp.:** 30 °C

**Detection:** Tandem Mass Spec (MS-MS) @ (300 °C)

**Detector Info:** Thermo Scientific linear ion trap LXQ

**Analyst Note:** Michele Suman

E-mail address: michele.suman@barilla.com

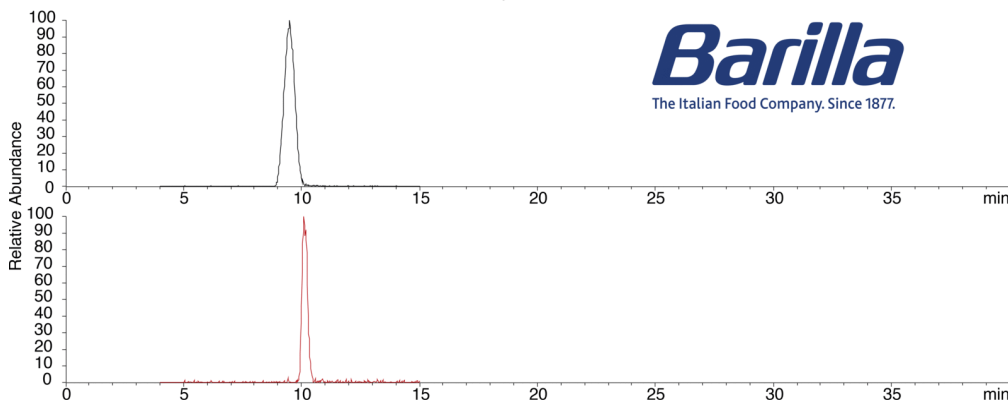
Barilla Food Research Labs, via Mantova 166, 43100 Parma, Italy

20927

Author reference:

Michele Suman - michele.suman@barilla.com

Barilla Food Research Labs, via Mantova 166, 43100 Parma, Italy



Chromatograms (SRM) of deoxynivalenol – DON (9.50 min) and deoxynivalenol-3-glucoside - DON-3G (10.1 min) from a naturally contaminated bread extract

### ANALYTES:

**1** Deoxynivalenol (DON)

Retention Time: 9.5 min

**2** Deoxynivalenol-3-O-glucoside

Retention Time: 10.1 min



Products used in this application:

