

The mixtures 2,4-dinitrophenylhydrazones from acetic aldehyde and diacetyl and their separation through liquid chromatography with ternary gradient of mobile phases

Gheorghe ZGHEREA and Cristina STOIAN

University *Dunarea de Jos* of Galati, Faculty of Sciences, Department of Chemistry
111, Domneasca St., 800201 Galati, tel +40 0236 414871 ext. 305
e-mail: gzgherea@chem.ugal.ro, stoianc@yahoo.com

Abstract

Carbonyl compounds from foods products obtained by fermentation confer them fragrance and aroma and even more, the identity and concentration of carbonyl compounds characterize the capacity of the raw material to be transformed. The highest carbonyl compounds are formed during specific processes of fermentation; they confer characteristic sensorial features to the aliment. It is given careful consideration to those lower carbonyl compounds which are the result of transformation or union of acetyl fragments generated in the process of fermentation; the simplest compounds from this category are acetaldehyde and diacetyl.

Keywords: acetaldehyde, diacetyl, 2,4-dinitrofenilhidrazona, liquid chromatography, mechanism of separation with reverse phase, ternary gradient of mobile phases, isomers

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