

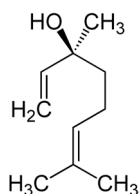
The sweet flavour of chiral separations



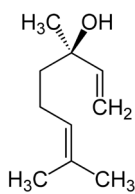
Linalool is a component of many essential oils. Popular spices, such as cinnamon, ginger, basil and black pepper contain linalool. Due to its fresh and flowery fragrance, linalool is used for both fragrance and flavour.

Linalool is a monovalent, tertiary alcohol, which belongs to the group of acyclic monoterpenes. It has a single chiral centre and so has two enantiomers, both of which are abundant in nature. The enantiomers differ in their fragrance:

Coriandrol
[S-(+)-linalool]
sweet & floral



Licareol
[(R)-(-)-linalool]
woody & lavender like



Column	CHIRAL ART Amylose-SA 3 µm, 150 x 3 mm ID
Part No.	KSA99S03-1503WT
Eluent	water / acetonitrile (42/58)
Flow rate	0.4 mL/min
Temperature	35°C
Detection	UV at 210 nm
Injection	1 µL (0.5 µL/mL)

Table 1: Method details

With CHIRAL ART Amylose-SA a **baseline separation** is achieved in **less than 6 minutes!**

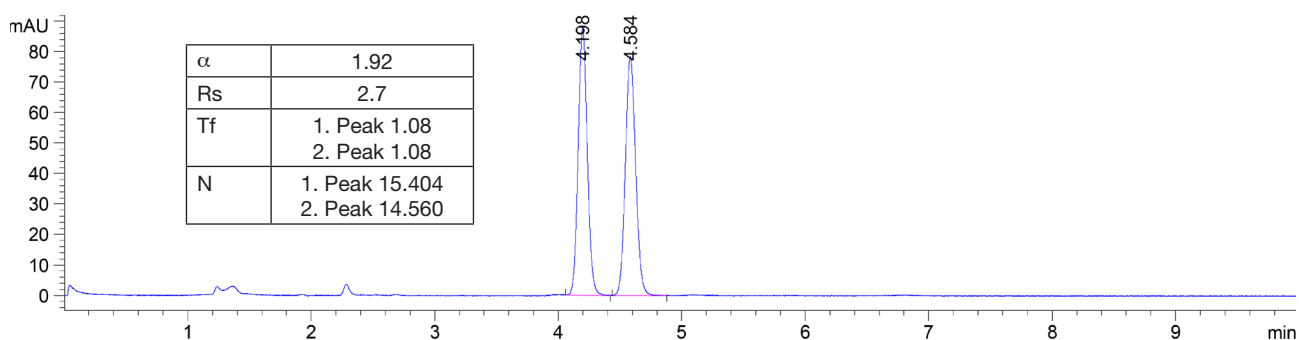


Figure 1: Separation of linalool enantiomers on CHIRAL ART Amylose-SA

Date: 15/11/2016

Author: Dr. Anja Bräutigam