Determination of phosphatidylserine in milk based nutritional products using online derivatization HPLC
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Phosphatidylserine (PS) has received interest for its benefit in improving cognitive abilities and behaviors. A new method for determining PS in milk based nutritional products has been developed. The method requires a quick and simple sample preparation procedure, followed by the high performance liquid chromatography (HPLC) fluorescence detection (FLD) with an on-line FMOC ([9-Fluorenylmethyl] oxy carbonyl) derivatization. The method allows PS to be determined in raw materials, milk powder and liquid milk products. The day-to-day (n=3 days) average recovery of over spike-in at 100% fortification level was 100%, and the method quantification limit is at a level of 40 mg per Kg milk powder.

Biography
Qi Lin obtained her PhD from University of Wisconsin - Madison. She is a senior analytical scientist at Abbott Nutrition R&D specialized in the compositional analysis of nutritional products. She develops methods for testing of functional ingredients in milk based nutritional products. She has 4 years of experience in analysis of ingredients and additives in various food matrices.

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