

# ISOLUTE® QuEChERS Method

## AOAC 2007.01 Waxed Fruit and Vegetables

### This product contains:

PSA	400 mg
MgSO <sub>4</sub>	1200 mg
C18 (EC)	400 mg

### Part numbers required:

Q0010-15V	15 g QuEChERS AOAC 15 mL Extraction Tube
Q0050-15V	AOAC Waxed Fruit and Vegetables Clean Up Tube

### To be supplied by the User:

- Internal standard
- Acetonitrile
- Centrifuge
- Vortex
- 50 mL centrifuge tubes (part number Q0000-50V) or equivalent



### ISOLUTE QuEChERS Method

## AOAC 2007.01 Pigmented Fruit and Vegetables

Part Numbers: Q0050-15V and Q0010-15V

1	Macerate food sample in a suitable container to a smooth paste
2	Weigh 15 g of macerated sample into an empty 50 mL centrifuge tube or other suitable container
3	Add internal standard
4	Add 15 mL of 1% Acetic acid in acetonitrile to the food sample
5	Pour the contents of the 15 mL tube (Q0010-15V) onto the sample
6	Shake by hand for 1 minute
7	Centrifuge 4000 rpm for 5 minutes
8	Transfer 8 mL of supernatant to the 15 mL dSPE tube (Q0050-15V)
9	Vortex 1 minute
10	Centrifuge 4000 rpm for 5 minutes
11	Transfer aliquot of supernatant to GC vial for analysis