



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Cholesterol Determination by Gas Chromatography

Method Number: NQA-00.8320

Scope of Application: This method is applicable to the determination of cholesterol in food products, gummy-based vitamins, and raw material. Samples containing sesame oil may yield false positives. If sesame oil is a known ingredient, please contact the customer service department about the optional extended temperature program for our method.

Description: Quantitation by gas chromatography (GC) with a flame ionization detector using 5 α -cholestane as an internal standard.

Sample Weight Required: 25 g

Method Reference: Adams, M. L., et. al, J. Assoc. Off. Anal. Chem., 1986, 69(5), 844.
Al-Hasani, S. M., et. al, J. Assoc. Off. Anal. Chem., 1990, 73(5), 817.
Al-Hasani, S. M., et. al, J. Assoc. Off. Anal. Chem., 1993, 76(4), 902.

Analytical Platform: Gas Chromatography

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Cholesterol		mg/100 g	1.0	17%