

# 直接进样气相色谱法测定白酒中17种醛类物质

Determination of 17 aldehydes in Baijiu (Chinese liquor) by direct injection gas chromatography

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**摘要:**目的:探究白酒中醛类物质含量情况。**方法:**建立白酒中17种醛类物质测定方法,并运用统计学方法进行性能指标研究。**结果:**经过统计学分析确定白酒中17种醛类物质检出限为0.7~5.9 mg/L,定量限为1.9~14.6 mg/L,在0.6~320.0 mg/L质量浓度范围内通过标准曲线质量检验,线性关系满足要求,加标回收率为73%~114%,实验室内变异系数≤11%,正确度偏差范围为-18.7%~8.0%。**结论:**该方法可用于白酒中多种醛类物质测定。

**关键词:**白酒;气相;醛类物质;性能指标

**Abstract:** Objective: To explore the content of aldehydes in Baijiu. Methods: A method for the determination of 17 aldehydes in Baijiu was established, and the methodological performance indexes were studied using statistics. Results: Through statistical analysis, the detection limit of 17 aldehydes in Baijiu was determined to be 0.7~5.9 mg/L, the limit of quantification was 1.9~14.6 mg/L, which passes the quality inspection of the calibration curve within the range of 0.6~320.0 mg/L, and the linear relationship meets the requirements. The recovery rate of

intermediate standard addition in Baijiu was 73%~114%, the coefficient of variation in the laboratory was ≤11%, and the accuracy deviation range was -18.7%~8.0%. Conclusion: The method can be used for the determination of various aldehydes in Baijiu.

**Keywords:** Baijiu; liquor gas phase; aldehydes; performance index

白酒中的醛类化合物主要有甲醛、乙醛、正丙醛、正丁醛、异丁醛、异戊醛、正己醛、苯甲醛、苯乙醛、丙烯醛、糠醛、乙缩醛等<sup>[1~5]</sup>。司波等利用高效液相色谱法测定白酒中的丙烯醛、丙酮醛、巴豆醛、5-羟甲基糠醛、甲醛和乙醛<sup>[6]</sup>,利用气相色谱衍生法测定白酒中13种醛类物质<sup>[7]</sup>;鲍忠定等<sup>[8]</sup>利用气相色谱质谱法测定绍兴酒中的异戊醛、糠醛、苯甲醛;徐志飞等<sup>[9]</sup>利用气相色谱质谱联用法测定白酒中的壬醛和癸醛。白酒中的醛类物质既是风味物质,有呈香的作用,同时有些醛类物质也是有害物质。研究表明,白酒中的甲醛、乙醛、巴豆醛(又叫丁烯醛)、丙烯醛、异丁醛、糠醛这类小分子活性羰基化合物对人体健康有害<sup>[10~13]</sup>,且与癌症、神经退行性疾病、糖尿病并发症、阿尔茨海默症、衰老、动脉粥样硬化等多种疾病密切相关<sup>[14]</sup>。

因此,研究拟收集白酒中可能含有的所有醛类化合物,建立一种简单快速测定白酒中17种醛类物质(包括乙醛、乙缩醛、异丁醛、丁醛、异戊醛、苯乙醛、苯甲醛、戊醛、丁烯醛、正己醛、庚醛、辛醛、壬醛、癸醛、十一醛、十二

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