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## Czech J. Food Sci.

Kosińska A., ChavanU.D.,

#### Amarowicz R.

# Separation of low molecular weight rapeseed proteins by RP-HPLC-DAD — a short report

Czech J. Food Sci., 24 (2006): 41-44

Low molecular weight proteins were extracted and isolated from rapeseed and analysed using the HPLC-DAD method. The separation of proteins and phenolic compounds was done on the reversed phase C<sub>18</sub> column with a gradient of acetonitrile in water. The chromatogram was characterised by two peaks of low molecular weight proteins with the retention times of 19.92 and 23.24 min. Additional three main peaks of phenolic constituents were recorded on the chromatogram. One of them with maximum of UV spectrum at 328 nm was identified as sinapic acid derivatives.

#### **Keywords:**

proteins; phenolics; phenolic acids

[fulltext]

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