

ISOLUTE® QuEChERS Method

EN 15662 Waxed Fruit and Vegetables

This product contains:

PSA	150 mg
MgSO ₄	900 mg
C18 (EC)	150 mg

Part numbers required:

Q0020-15V	10 g QuEChERS EN 15 mL Extraction Tube
Q0060-15V	EN 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

EN 15662 Pigmented Fruit and Vegetables

Part Numbers: Q0060-15V and Q0020-15V

1	Macerate food sample in a suitable container to a smooth paste
2	Weigh 10g of macerated sample into an empty 50 mL centrifuge tube or other suitable container
3	Add internal standard
4	Add 10 mL of Acetonitrile
5	Pour the contents of the 15 mL tube (Q0020-15V) onto the sample
6	Shake by hand for 1 minute
7	Centrifuge 4000 rpm for 5 minutes
8	Transfer 6 mL of ACN supernatant to the 15 mL dSPE tube (Q0060-15V)
9	Vortex 1 minute
10	Centrifuge 4000 rpm for 5 minutes
11	Transfer aliquot of supernatant to GC vial for analysis