Speed Up Your FAME Analysis with Confidence

## NEW Agilent J&W DB-FastFAME GC columns and FAME standards

Rapid separation of saturated/unsaturated FAMEs without sacrificing critical cis/trans isomer resolution

DB-FastFAME is a cyanopropyl phase engineered for the fast and selective separation of saturated and polyunsaturated FAMEs, even challenging cis/trans FAME isomers, without sacrificing the resolution generally achieved with traditional 100-meter long columns. With DB-FastFAME, it is possible to separate traditional FAMEs in under 8 minutes, including C18:1 and C18:2 cis/trans isomers, and FAMEs commonly found in milk fat, vegetable oil, and fish oil, including DPA and EPA.

Features:

- Cyanopropyl phase (G48) engineered for the fast and selective separation of FAMEs

- Accurate qualification and quantification with Agilent certified FAME standards

- Individually tested with a FAME mixture to ensure reproducible FAME equivalent chain length (ECL) values

- Meets the requirements of AOAC, AOCS and IOC regulatory methods

- Bonded, cross-linked and solvent rinseable

- Also available in Intuvo configuration

Separation of the FAME mix with DB-FastFAME in under 8 minutes
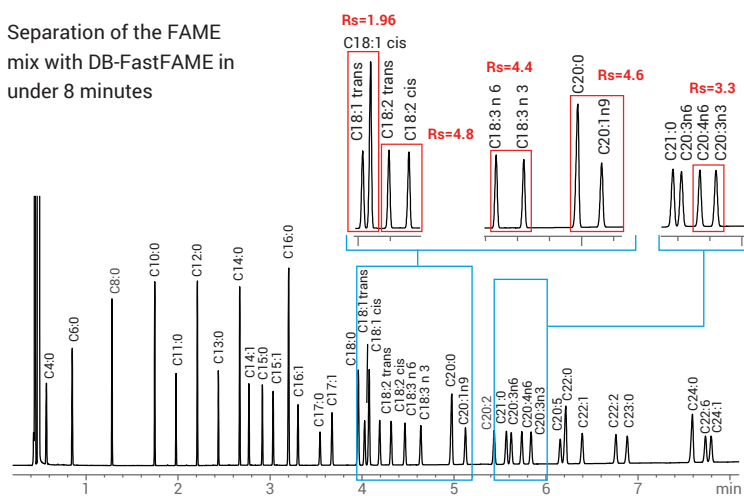
Fast analysis of FAMEs in rapeseed oil using an Intuvo DB-FastFAME column
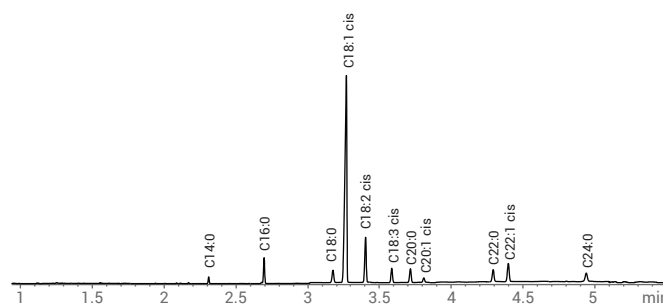
For details, see technical note 5991-8706EN.

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Trusted Answers

Select the right column for your samples

Fatty Acids and FAMEs	FAMEs			Triglycerides
DB-FATWAX Ultra Inert	**DB-FastFame**	**CP-Sil 88 for FAME/HP-88**	**Select FAME**	**CP-TAP CB/ChromSpher Lipids (LC)**
• Free fatty acids, C4-C16 • Nutritional labeling FAMEs • Omega 3 and Omega 6 analysis • Chain length/degree of unsaturation • Superior inertness for difficult samples (i.e., food matrix)	• Fast separation of cis/trans isomers • Most nutritional labeling FAMEs resolved in under 8 min. • Lower cyanopropyl content than CP-Sil 88/HP-88 phases	• Highly detailed analysis of positional cis/trans FAMEs • As proposed in AOAC 996.06 and AOCS CE 1j-07 methods • Ideal for CLA FAMEs and partially hydrogenated vegetable oils	• Good choice for positional cis/trans FAMEs • Alternative options to CP-Sil 88 for FAME/HP-88 selectivities	• Mono-, di-, and triglyceride analysis • Complementary techniques for enhanced selectivity for isomeric triglycerides • Ideal for high-temperature applications

Column Selection by Type of Fatty Acid

Type of Fatty Acid	CP-FFAP CB	DB-FATWAX UI	DB-FastFame	CP-Sil 88 for FAME/HP-88	Select FAME	CP-TAP CB for Triglycerides	ChromSpher Lipids (LC)
Short-chain free fatty acids (C2-C6)	●	●					
Medium-chain free fatty acids (C6-C16)	●	●					
Long-chain free fatty acids (C16-C24)	●						
Omega 3 & 6 FAMEs		●	●	●	●		
FAMEs by degree of saturation		●					
FAMEs groups of cis and trans isomers			●	●	●		
FAMEs geometrical positional isomers				●	●		
Cholesterol and triglycerides						●	●

Column Selection by Type of Food

Type of Food	CP-FFAP CB	DB-FATWAX UI	DB-FastFame	CP-Sil 88 for FAME/HP-88	Select FAME	CP-TAP CB for Triglycerides	ChromSpher Lipids (LC)
Dairy products (e.g., milk, butter, cheese)	●	●	●	●	●	●	●
Fish oil		●	●	●	●	●	●
Animal fat	●	●		●	●	●	●
Omega 3 & 6		●	●	●	●		
Vegetable oils (e.g., canola, soybean, olive, palm, corn)			●	●	●	●	●
Refined (hydrogenated) oil (e.g., deep-fried foods, baked goods)				●	●		
Margarines and shortenings				●	●	●	●

🟨 Faster 🟩 Slower

Learn how the new Agilent J&W DB-FastFAME GC columns efficiently separate challenging fatty acids and FAMEs.
www.agilent.com/chem/db-fastfame
www.agilent.com/chem/fame-standards

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