

Isolation and Identification of Polar Lipids in Some Kind of Cheeses Using HPLC-ELSD

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Abstract:

In this investigation polar lipids and its species were isolated and identified from different types of cheeses which divided into four category according to moisture contents (soft cheeses 50-70%), semi hard cheeses (40-50%), hard cheeses (30-40%) and very hard cheeses (less than 30%) using high performance liquid chromatography coupled with evaporative light scattering detector (HPLC-ELSD). The results revealed that the general means values of total polar lipids were 45.23, 84.05, 94.26 and 24.11 mg/100 of soft, semi hard cheese, hard cheese and very hard cheese, respectively.

Keyword: HPLC – ELSD, Polar lipids

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