

การตรวจหาสารบิสฟีนอล-เอ-ได ไกลซิคิลอีเทอร์ บิสฟีนอล-เอฟ-
ได ไกลซิคิลอีเทอร์และสารอนุพันธ์ในอาหารกระป่องประเกทนำ๊พสมน๊ามัน
และประเกทนำ๊ที่ผลิตในประเทศไทย

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จุฬาลงกรณ์มหาวิทยาลัย
วิทยานิพนธ์นี้เป็นส่วนหนึ่งของการศึกษาตามหลักสูตรปริญญาวิทยาศาสตรมหาบัณฑิต

สาขาวิชาเคมี ภาควิชาเคมี

คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย

ปีการศึกษา 2546

ISBN 974-17-5159-1

ลิขสิทธิ์ของจุฬาลงกรณ์มหาวิทยาลัย

DETERMINATION OF BISPHENOL-A-DIGLYCIDYL ETHER,
BISPHENOL-F-DIGLYCIDYL ETHER AND THEIR DERIVATIVES
IN OIL-IN-WATER AND AQUEOUS-BASED CANNED FOODS
MANUFACTURED IN THAILAND

Miss Ornthida Khow

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A Thesis Submitted in Partial Fulfillment of the requirements
for the Degree of Master of Science in Chemistry

Department of Chemistry

Faculty of Science

Chulalongkorn University

Academic Year 2003

ISBN 974-17-5159-1

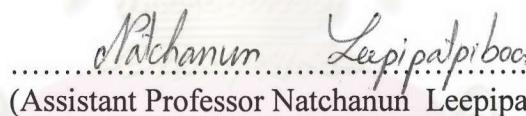
Thesis Title Determination of Bisphenol-A-Diglycidyl Ether, Bisphenol-F-Diglycidyl Ether and their derivatives in oil-in-water and aqueous-based canned foods manufactured in Thailand
 By Miss Ornthida Khow
 Field of study Chemistry
 Thesis Advisor Assistant Professor Natchanun Leepipatpiboon, Dr.,rer.nat
 Thesis Co-advisor M. L. Siripastr Jayanta

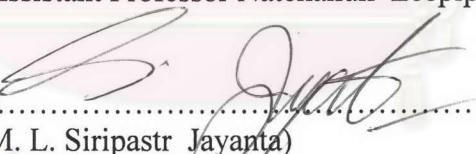
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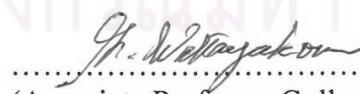
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ปีการศึกษา.....2546.....	ลายมือชื่ออาจารย์ที่ปรึกษาร่วม.....	

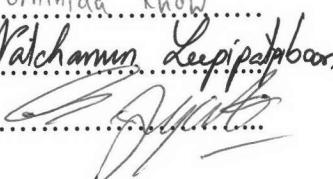
447 24918 23: MAJOR CHEMISTRY

KEY WORD: BADGE/ BFDGE/ CANNED FOOD

ORNTHIDA KHOW: DETERMINATION OF BISPHENOL-A-DIGLYCIDYL ETHER, BISPHENOL-F-DIGLYCIDYL ETHER AND THEIR DERIVATIVES IN OIL-IN-WATER AND AQUEOUS-BASED CANNED FOODS MANUFACTURED IN THAILAND.

THESIS ADVISOR: ASST. PROF. NATCHANUN LEEPIPATPIBOON, Ph.D., THESIS COADVISOR: M. L. SIRIPASTR JAYANTA, 165 pp. ISBN 974-17-5159-1.

A new method for simultaneous identification and quantification of bisphenol-A-diglycidyl ether (BADGE), bisphenol-F-diglycidyl ether (BFDGE), and their derivatives in foods is described. Analyses were carried out using RP-HPLC gradient elution with fluorescence detection. Extraction for oil-in-water foods used *tert*-butyl methyl ether as solvent but changed to acetonitrile for aqueous foods. The developed method was validated for the analyses for both types of samples. The quantitation limits ranged from 2 to 23 ng/g of food depend on compounds. Satisfactory method efficiency was evaluated from recovery and intra-and intermediate precision data. The method was used to investigate the presence of BADGE, BFDGE, and their derivatives in 15 types of oil-in-water canned foods and 10 aqueous types, all manufactured in Thailand. The level of contamination was determined by HPLC and reconfirmed types of internal coatings by Beilstein's test. Analysis results of 80 cans found 41% contaminated above the limit of 1 mg/kg restricted by the European Union. This report also presented the preparations and characterizations of the unavailable standard reference materials: BFDGE.H₂O, BFDGE.HCl.H₂O, and BFDGE.HCl.

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 Field of study.....Chemistry..... Advisor's signature.....Natchanan...Leepipatpiboon.....
 Academic year.....2003..... Co-advisor's signature.....


ACKNOWLEDGEMENTS

I wish to express my sincerest appreciation and deepest gratitude to my advisor, Dr.Natchanun Leepipatpiboon, for her discerning suggestion, encouragement, and assistance. In addition, I wish to thank to my co-advisor, M. L. Siripastra Jayanta, for her helpful and assistance. Special thanks are extended to the thesis committee for their invaluable comments.

I would like to express my appreciation to the Ratchadaphiseksomphot Endowment Fund for financial support; the Department of Chemistry, Faculty of Sciences, Chulalongkorn University for providing research instruments. Standard materials were provided by the Food Research and Testing Laboratory of Chulalongkorn University. Moreover, the starting material, BFDGE for syntheses of the derivatives was provided by Thai Epoxy Co., Ltd. Special acknowledgement also goes to Pattaya Foods for fish samples used in this research.

Furthermore, I am greatly indebted to Ann Theobald for her valuable suggestions and provision of some literatures on synthesis work. In addition, I am grateful to all members of the Chromatography and Separation Research Group for their helpfulness and useful suggestions.

Finally, I am eternally grateful to my beloved parents, my brothers, and my sister for their encouragement and understanding throughout the course of my study. Moreover, I would like to extend special thanks to many friends for their support and understanding. Thanks to MS-Group, Akamol, Siriporn, Wasinee, Krisana, Arisa, Anupat, and Chantana for their advice on organic chemistry. My greatest appreciation goes to Sanitra for her encouragement throughout the course of my graduate study.

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LIST OF ABBREVIATIONS AND SYMBOLS

BADGE	Bisphenol-A-Diglycidyl Ether, 2,2-Bis[4-(glycidyloxy)phenyl]propane
BADGE.HCl	Bisphenol A (3-chloro-2-hydroxypropyl) glycidyl ether, 2-[4-(3-Chloro-2-hydroxypropoxyloxy)phenyl]-2-[4-(glycidyloxy)phenyl]propane
BADGE.2HCl	Bisphenol A bis(3-chloro-2-hydroxypropyl) ether, 2,2-Bis[4-(3-chloro-2-hydroxypropoxy)phenyl]propane
BADGE.H ₂ O	Bisphenol A (2,3-dihydroxypropyl) glycidyl ether, 2-[4-(2,3-Dihydroxypropoxyloxy)phenyl]-2-[4-(glycidyloxy)phenyl]propane
BADGE.2H ₂ O	Bisphenol A bis(2,3-dihydroxypropyl) ether, 2,2-Bis[4-(2,3-dihydroxypropoxy)phenyl]propane
BADGE.HCl.H ₂ O	Bisphenol A (3-chloro-2-hydroxypropyl) (2,3-dihydroxypropyl) ether, 2-[4-(3-Chloro-2-hydroxypropoxyloxy)phenyl]-2-[4-(2,3-dihydroxypropoxyloxy)phenyl]propane
BFDGE	Bisphenol F diglycidyl ether, Bis[4-(glycidyloxy)phenyl]methane
BFDGE.HCl	Bisphenol F (3-chloro-2-hydroxypropyl) glycidyl ether,
BFDGE.2HCl	Bisphenol F bis(3-chloro-2-hydroxypropyl) ether, Bis[4-(3-chloro-2-hydroxypropoxyloxy)phenyl]methane
BFDGE.H ₂ O	Bisphenol F (2,3-dihydroxypropyl) glycidyl ether,
BFDGE.2H ₂ O	Bisphenol F bis(2,3-dihydroxypropyl) ether, Bis[4-(2,3-dihydroxypropoxyloxy)phenyl]methane
BFDGE.HCl.H ₂ O	Bisphenol F (3-chloro-2-hydroxypropyl) (2,3-dihydroxypropyl) ether
HPLC	High Performance Liquid Chromatography
I.D.	internal diameter
MS	mass spectrometry

RSD	relative standard deviation
UV-Vis	Ultraviolet-Visible
ppm	part per million
ppb	part per billion
mL	milliter
g	gram
cm	centimeter
mm	millimeter
μm	micrometer
nm	nanometer
TLC	Thin Layer Chromatography
M.W.	molecular weight
R^2	correlation coefficient
R_s	resolution

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