CHEM 8L, Experiment 3 – Extraction & Thin-Layer Chromatography (TLC) Analysis of Spinach Pigments

- 1. Solid to liquid extraction of pigments from spinach
- 2. Liquid liquid extraction of pigments from unwanted water- soluble components
- 3. TLC analysis / separation of individual pigments

Spinach Pigments – what are they?!



1. Solid to liquid extraction



2. Liquid – Liquid Extraction, Based on Partition Coefficients (K_{H/W})

- Ratio of solubilities of pigments in organic solvent (ex. Hexane) vs. water





3. Thin-Layer Chromatography (TLC) Analysis

Goal: separate as many pigments as possible

Mini-experiment (a) optimal spot application

Spotting the Plate



Running the plate



Retention Factor (Rf) =distance from origin to spot (cm)distance from origin to solvent front (cm)

3. TLC (cont'd)

(b) Optimal mobile phase for separation on different plates





Chromatography Overview

	Classification	Nature of Stationary Phase	Nature of Mobile Phase	Property for Separation
GC	Partition			
TLC	Adsorption			