

// ()
//

*

:

Experimental :

Batch	PET	DKP
(°C)	(°C)	(- °C)
± / ppm	± /	± /
ppm	± /	± / ppm
DKP	ppm	± / ppm
± / / ± /	/ ± / ppm	ppm ±
± / / ± /	/ ± / ppm	ppm ±
ppm / ± / / ± / / ± /		
/ ± / / ± / / ± /		

DKP :

()

() λ ODS :

Waters . ()

Batch

Batch

(-)

(-)

() () DKP

shelf life

()

DKP

()

()

LSD ANOVA

Experimental Study

cc

Batch PET

(° c) (- ° c)

(° c)

DKP

HPLC DKP

(%) ppm

C18 :

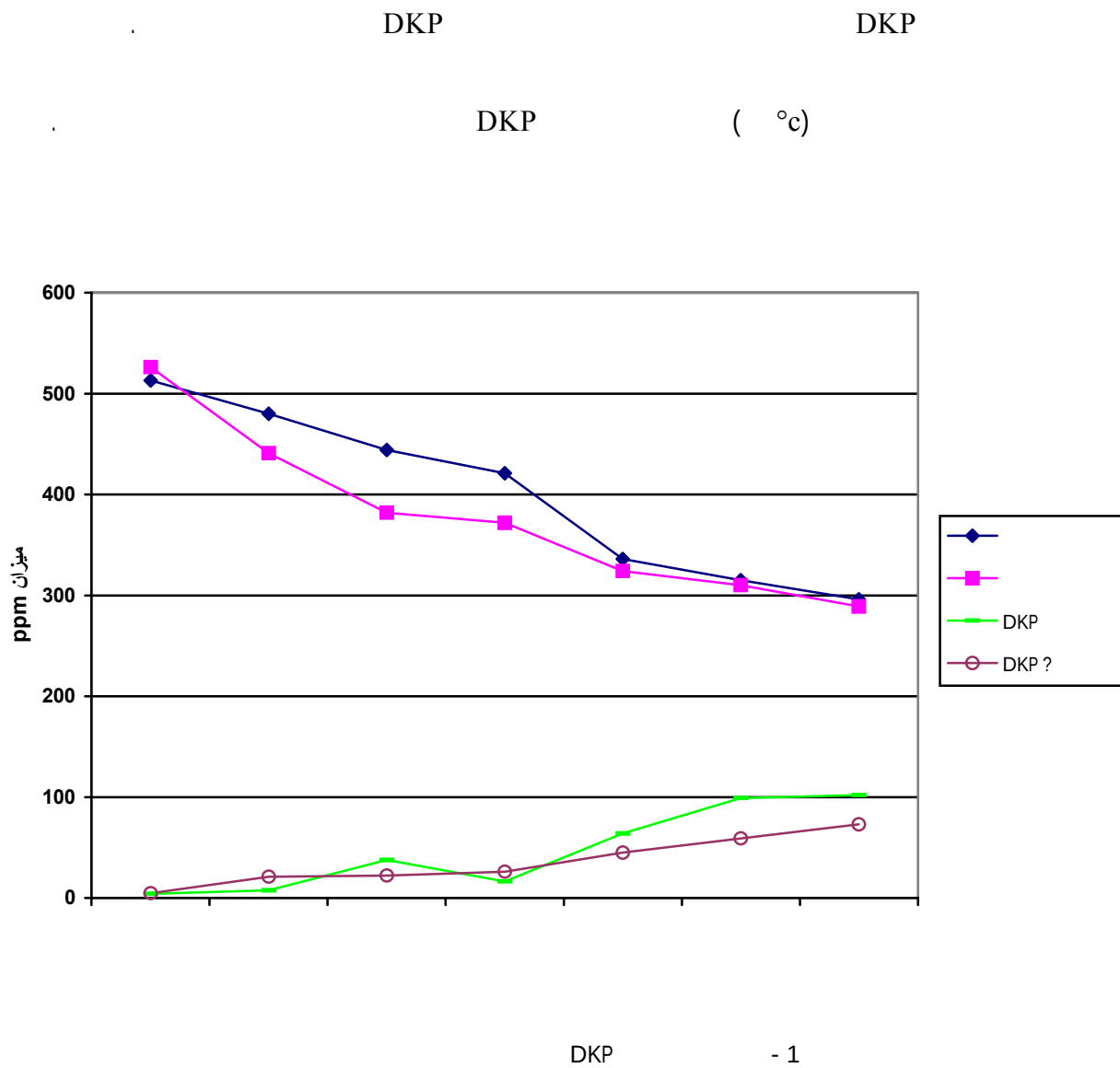
(85+15)

() / ml/ Flow Rate

HPLC

UV

[illegible]



(°c)

/ ppm

()

/ ppm °c

Repeated Measurement ANOVA

(P< /)

ppm					
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	(- °c)
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	(°c)
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	(°c)

.()

DKP

.(- °c)

(°c)

° c

DKP

° c

Jennifer Cohen .

Saito

DKP

(°c)

/ ppm

DKP

.()

Dziedzak .()

AW PH

%

%

%

°c

CO

°c

.()

mg

Maher .()

Pattangson S

- mg/kg/

- °c

.()

.()

.

PET

/ - mg/kg

Trocho

mg/kg/

.()

%

/ g/100

/ g/100

() FDA

mg

mg/kg

(SCF)

()

(- °c)

(-)

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