

CHAPTER OVERVIEW

5: Q-NMR Applications

This section presents summaries of several common Q-NMR applications. Q-NMR is widely used for both purity and impurity analyses. Q-NMR finds extensive use in the food and beverage industry, where it is used to detect adulteration and to follow the progression of processes such as fermentation. A relatively recent application of Q-NMR is in the area of metabonomics, which follows relative changes in the level of metabolites in biofluids like urine or plasma, or in tissue biopsies to shed insight into complex biological processes including the effect of genetic variations, disease progression, drug efficacy and the effect of toxicants.

Topic hierarchy

- [5.1: Q-NMR for purity determination of macrolide antibiotic reference standards- Comparison with the mass balance method](#)
- [5.2: Determining Enantiomeric or Isomeric Purity of Active Pharmaceutical Ingredients](#)
- [5.3: Q-NMR for Analysis and Characterization in Vaccine Preparations](#)
- [5.4: Q-NMR-Based Metabonomics of Blood Samples](#)
- [5.5: Q-NMR for Time Course Evolution of Malic and Lactic Acid](#)

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