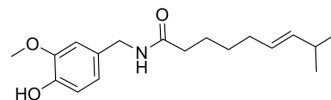


## Capsaicinoid (65%Capsaicin)

<b>Cat. No.:</b>	HY-10448A
<b>CAS No.:</b>	404-86-4
<b>Molecular Formula:</b>	C <sub>18</sub> H <sub>27</sub> NO <sub>3</sub>
<b>Molecular Weight:</b>	305.41
<b>Target:</b>	TRP Channel; Autophagy; Apoptosis; Endogenous Metabolite
<b>Pathway:</b>	Membrane Transporter/Ion Channel; Neuronal Signaling; Autophagy; Apoptosis; Metabolic Enzyme/Protease
<b>Storage:</b>	4°C, protect from light * In solvent : -80°C, 2 years; -20°C, 1 year (protect from light)



### SOLVENT & SOLUBILITY

<b>In Vitro</b>	DMSO : 100 mg/mL (327.43 mM; Need ultrasonic)				
		Solvent Concentration	Mass		
	<b>Preparing Stock Solutions</b>		1 mg	5 mg	10 mg
		1 mM	3.2743 mL	16.3714 mL	32.7429 mL
		5 mM	0.6549 mL	3.2743 mL	6.5486 mL
	10 mM	0.3274 mL	1.6371 mL	3.2743 mL	
Please refer to the solubility information to select the appropriate solvent.					
<b>In Vivo</b>	1. Add each solvent one by one: 10% DMSO >> 40% PEG300 >> 5% Tween-80 >> 45% saline Solubility: ≥ 2.5 mg/mL (8.19 mM); Clear solution				
	2. Add each solvent one by one: 10% DMSO >> 90% (20% SBE-β-CD in saline) Solubility: ≥ 2.5 mg/mL (8.19 mM); Clear solution				
	3. Add each solvent one by one: 10% DMSO >> 90% corn oil Solubility: ≥ 2.5 mg/mL (8.19 mM); Clear solution				

### BIOLOGICAL ACTIVITY

<b>Description</b>	Capsaicinoid (65%Capsaicin) is a mixture of Capsaicin and Dihydrocapsaicin. Capsaicinoid is a capsaicin receptor (TRPV1) agonist <sup>[1][2]</sup> .
<b>In Vitro</b>	Capsaicin is the main Capsaicinoid in chili peppers, followed by Dihydrocapsaicin. These two compounds provide about twice hotness to the taste and nerves as the minor capsaicinoids <sup>[2]</sup> . MCE has not independently confirmed the accuracy of these methods. They are for reference only.
<b>In Vivo</b>	Capsaicinoid (65%Capsaicin) (1-10 mg/kg, oral gavage) increases chlorzoxazone 6-hydroxylase activity and the expression of

CYP2E1 in liver microsomes of rats<sup>[4]</sup>.

Capsaicinoid (65%Capsaicin) (10 mg/kg, s.c.) shows the Cmax of 104.9 ng/mL for Capsaicin and 54.3 ng/mL for Dihydrocapsaicin, the Tmax of 5 h for Capsaicin and 4 h for Dihydrocapsaicin<sup>[5]</sup>.

Capsaicin is more pungent than Dihydrocapsaicin (HY-N0361)<sup>[6]</sup>.

MCE has not independently confirmed the accuracy of these methods. They are for reference only.

Animal Model:	
Dosage:	
Administration:	
Result:	

## REFERENCES

[1]. Zhang QH, et al. Effects of capsaicin and dihydrocapsaicin on human and rat liver microsomal CYP450 enzyme activities in vitro and in vivo. J Asian Nat Prod Res. 2012;14(4):382-95.

[2]. Zhang Q, et al. Simultaneous quantification of capsaicin and dihydrocapsaicin in rat plasma using HPLC coupled with tandem mass spectrometry. J Chromatogr B Analyt Technol Biomed Life Sci. 2010 Aug 15;878(24):2292-7.

[3]. Joshi SK, et al Comparison of antinociceptive actions of standard analgesics in attenuating capsaicin and nerve-injury-induced mechanical hypersensitivity. Neuroscience. 2006 Dec 1;143(2):587-96.

[4]. Hoyoun Cho, et al. Development of a database of capsaicinoid contents in foods commonly consumed in Korea. Food Sci Nutr. 2020 Jul 16;8(8):4611-4624.

[5]. Krishnapura Srinivasan. Biological Activities of Red Pepper (*Capsicum annuum*) and Its Pungent Principle Capsaicin: A Review. Crit Rev Food Sci Nutr. 2016 Jul 3;56(9):1488-500.

**Caution: Product has not been fully validated for medical applications. For research use only.**

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