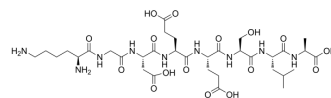


## Delicious peptide

<b>Cat. No.:</b>	HY-P2081
<b>CAS No.:</b>	73984-05-1
<b>Molecular Formula:</b>	C <sub>34</sub> H <sub>57</sub> N <sub>9</sub> O <sub>16</sub>
<b>Molecular Weight:</b>	847.87
<b>Sequence Shortening:</b>	KGDEESLA
<b>Target:</b>	Others
<b>Pathway:</b>	Others
<b>Storage:</b>	Sealed storage, away from moisture and light
	Powder    -80°C    2 years
	-20°C    1 year



\* In solvent : -80°C, 6 months; -20°C, 1 month (sealed storage, away from moisture and light)

### SOLVENT & SOLUBILITY

#### In Vitro

DMSO : 3.33 mg/mL (3.93 mM; Need ultrasonic)

Preparing Stock Solutions	Solvent Concentration	Mass	1 mg	5 mg	10 mg
	1 mM		1.1794 mL	5.8971 mL	11.7943 mL
	5 mM		---	---	---
	10 mM		---	---	---

Please refer to the solubility information to select the appropriate solvent.

### BIOLOGICAL ACTIVITY

#### Description

Delicious peptide is a small linear octapeptide with delicious taste, can be isolated from the gravy of beef meat. Delicious peptide has savory flavor, is also described as beefy meaty peptide and a beef flavor enhancer<sup>[1][2][3]</sup>.

#### In Vitro

Delicious peptide is a natural product of endogenous proteolytic activity in aging beef<sup>[4]</sup>.  
MCE has not independently confirmed the accuracy of these methods. They are for reference only.

### REFERENCES

[1]. Yamasaki Y, et al. A peptide with delicious taste[J]. Agricultural and biological chemistry, 1978, 42(9): 1761-1765.

[2]. van Wassenaar P D, et al. Taste of " delicious " beefy meaty peptide. Revised[J]. Journal of Agricultural and Food Chemistry, 1995, 43(11): 2828-2832.

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

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