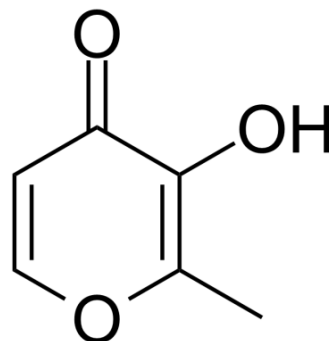


Maltol

Cat. No.:	HY-W012788		
CAS No.:	118-71-8		
Molecular Formula:	C ₆ H ₆ O ₃		
Molecular Weight:	126.11		
Target:	Endogenous Metabolite		
Pathway:	Metabolic Enzyme/Protease		
Storage:	Powder	-20°C	3 years
		4°C	2 years
	In solvent	-80°C	6 months
		-20°C	1 month



SOLVENT & SOLUBILITY

In Vitro

DMSO : 100 mg/mL (792.96 mM; Need ultrasonic)
 H₂O : 7.69 mg/mL (60.98 mM; Need ultrasonic)

Preparing Stock Solutions	Solvent Concentration	Mass		
		1 mg	5 mg	10 mg
	1 mM	7.9296 mL	39.6479 mL	79.2959 mL
	5 mM	1.5859 mL	7.9296 mL	15.8592 mL
	10 mM	0.7930 mL	3.9648 mL	7.9296 mL

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

In Vivo

- Add each solvent one by one: 10% DMSO >> 40% PEG300 >> 5% Tween-80 >> 45% saline
 Solubility: ≥ 2.5 mg/mL (19.82 mM); Clear solution
- Add each solvent one by one: 10% DMSO >> 90% (20% SBE-β-CD in saline)
 Solubility: ≥ 2.5 mg/mL (19.82 mM); Clear solution
- Add each solvent one by one: 10% DMSO >> 90% corn oil
 Solubility: ≥ 2.5 mg/mL (19.82 mM); Clear solution

BIOLOGICAL ACTIVITY

Description

Maltol, a type of aromatic compound, exists in high concentrations in red ginseng. Maltol is a potent antioxidative agent and typically is used to enhance flavor and preserve food^[1].

IC₅₀ & Target

Human Endogenous Metabolite

REFERENCES

[1]. Guo N, et al. Maltol, a food flavor enhancer, attenuates diabetic peripheral neuropathy in streptozotocin-induced diabetic rats. Food Funct. 2018 Dec 13;9(12):6287-6297.

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

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