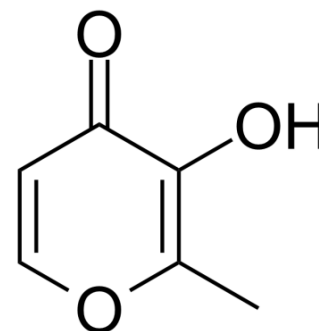


Maltol

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



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].

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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