Proteins

## **Product** Data Sheet

### **Gelatins**

Cat. No.: HY-Y1365 CAS No.: 9000-70-8

Storage: 4°C, sealed storage, away from moisture

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

# Gelatins

#### **SOLVENT & SOLUBILITY**

In Vitro	H <sub>2</sub> O:50 mg/mL (Need ultrasonic) DMSO: 4.55 mg/mL (ultrasonic and warming and heat to 60°C)
In Vivo	1. Add each solvent one by one: PBS Solubility: 10 mg/mL (Infinity mM); Clear solution; Need ultrasonic

### **BIOLOGICAL ACTIVITY**

Description

Gelatins are translucent, colorless, flavorless food ingredient, commonly derived from collagen taken from animal body parts. Gelatins are gelling agent used to solidify liquid culture media<sup>[1]</sup>. Gelatins are often used in petri dishes to promote cell adherence.

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

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