

## Ethyl caprate

## Chemical Properties

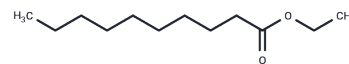
CAS No. : 110-38-3

Formula: C<sub>12</sub>H<sub>24</sub>O<sub>2</sub>

Molecular Weight: 200.32

Storage: Pure form: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.



## Biological Description

Description	Ethyl caprate (Ethyl decanoate) is a flavor and food additive present in wine and is used in food, flavors and cosmetics.
Targets(IC50)	Others

## Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	4.992 mL	24.9601 mL	49.9201 mL
5 mM	0.9984 mL	4.992 mL	9.984 mL
10 mM	0.4992 mL	2.496 mL	4.992 mL
50 mM	0.0998 mL	0.4992 mL	0.9984 mL

Please select the appropriate solvent to prepare the stock solution, according to the solubility of the product in different solvents. Please use it as soon as possible.

Note: The dilution table applies only to solid products. For liquid products, please calculate the stock solution based on the stated concentration and/or density.

## Reference

Hu, Q., Qi, Y., Liu, C. et al. Effects of Lactobacillus plantarum cofermentation on the flavor and taste characteristics of mango vinegar. Food Measure (2024).

Wang, H., Peng, M., Yang, S. et al. Study on breeding and fermentation characteristics of Saccharomyces cerevisiae for Malus asiatica wine. Eur Food Res Technol 250, 1389-1400 (2024).

Karabagias, I.K. Food authentication and adulteration control based on metrics data of foods and chemometrics. Eur Food Res Technol 250, 1269-1283 (2024).

Liu, A., Zhang, S., Li, Q. et al. Production and Characterization of Sorghum Sourdough Bread Sequentially Fermented with Monascus purpureus and Lactiplantibacillus plantarum. Food Bioprocess Technol (2024).

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Tel:781-999-4286 E\_mail:info@targetmol.com Address:34 Washington Street,Wellesley Hills,MA 02481