

## Mono-and diglycerides

## Chemical Properties

CAS No. :

Formula:

Molecular Weight:

Storage:

Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.

## Biological Description

Description	Mono- and diglycerides are formed from triglycerides.
Targets(IC50)	Others
In vitro	Distilled olive pomace oil is introduced with approximately 10,000 mg/kg of squalene and 2.5% of Mono-and diglycerides. Fryings are performed 8 times/day at 180 °C for 3 min. All criteria except smoke point and iodine value increased in all fractions during fryings. The lowest total polar compound is obtained in distilled olive pomace oil while polymerized triglycerides is the lowest in the Mono-and diglycerides added fraction[3].
In vivo	Triglycerides are broken down mainly by pancreatic lipase with the formation of Mono-and diglycerides. Mono-and diglycerides are absorbed into the intestinal cells. In their passage through the intestinal mucosa Mono-and diglycerides are largely converted back into triglycerides. These pass into the body as a fine emulsion and give rise to the milky appearance of the chyle and the blood plasma.[1].

## Reference

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