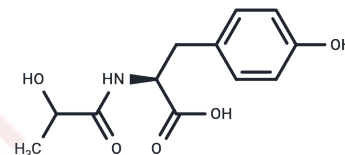


Lactoyl-L-tyrosine

Chemical Properties

CAS No. : 1226899-66-6
 Formula: C₁₂H₁₅NO₅
 Molecular Weight: 253.25
 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	Lactoyl-L-tyrosine is an amino acid derivative found in the maturation process of Parmesan cheese. It can be utilized to study flavor development during cheese aging or serve as a natural flavor enhancer in the food industry.
Targets(IC50)	Others

Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	3.9487 mL	19.7433 mL	39.4867 mL
5 mM	0.7897 mL	3.9487 mL	7.8973 mL
10 mM	0.3949 mL	1.9743 mL	3.9487 mL
50 mM	0.079 mL	0.3949 mL	0.7897 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.

Inhibitor · Natural Compounds · Compound Libraries · Recombinant Proteins

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