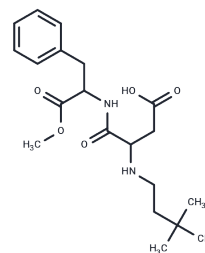


## Neotame

## Chemical Properties

CAS No. :	165450-17-9
Formula:	C <sub>20</sub> H <sub>30</sub> N <sub>2</sub> O <sub>5</sub>
Molecular Weight:	378.46
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	Neotame (HSDB 7965) is a white-colored, dipeptide methyl ester, which is found to be a highly potent and non-nutritive sweetener or flavour enhancer and hence finds applications in a variety of foods.
Targets(IC50)	Apoptosis,Others,Taste receptor

## Solubility Information

Solubility	DMSO: 45 mg/mL (118.9 mM),Sonication is recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)
In vivo Formulation	10% DMSO+40% PEG300+5% Tween 80+45% Saline: 2 mg/mL (5.28 mM),Sonication is recommended. <i>Please add the solvents sequentially, clarifying the solution as much as possible before adding the next one. Dissolve by heating and/or sonication if necessary. Working solution is recommended to be prepared and used immediately. The formulation provided above is for reference purposes only. In vivo formulations may vary and should be modified based on specific experimental conditions.</i>

## Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	2.6423 mL	13.2114 mL	26.4229 mL
5 mM	0.5285 mL	2.6423 mL	5.2846 mL
10 mM	0.2642 mL	1.3211 mL	2.6423 mL
50 mM	0.0528 mL	0.2642 mL	0.5285 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

Kumari A, Choudhary S, Arora S, Sharma V. Stability of aspartame and neotame in pasteurized and in-bottle sterilized flavoured milk. *Food Chem.* 2016 Apr 1;196:533-8. doi: 10.1016/j.foodchem.2015.09.082. Epub 2015 Sep 26.

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