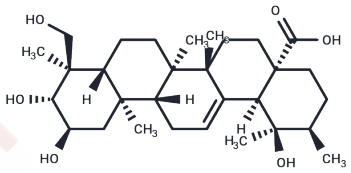
Data Sheet (Cat.No.TN1197)

TargetMol

19α-Hydroxyasiatic acid

Chemical Properties



CAS No. : 70868-78-9

Formula: C30H48O6

Molecular Weight: 504.708

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	19 alpha-Hydroxyasiatic acid shows significant anticoagulant effect on the extrinsic pathway.
Targets(IC50)	Others,Serine Protease
In vitro	Phytochemical examination of the ethyl acetate extract of the fruit yielded eight compounds of the 19-α±-hydroxyursane type: euscaphic acid (1), 1-β-hydroxyeuscaphic acid (2), hyptatic acid B (3), 19 alpha-Hydroxyasiatic acid(4), trachelosperogenin (5), 4-epi-nigaichigoside F1 (6), nigaichigoside F1 (7), and trachelosperoside B-1 (8), as confirmed by NMR spectroscopy. Inhibition of cell proliferation by these compounds were determined by using MCF-7 (breast), SF-268 (CNS), NCI H460 (lung), HCT-116 (colon) and AGS (gastric) human tumour cells. Among the human tumour cell lines assayed, only compounds 3 and 6 displayed significant growth inhibition and was specific to colon tumour cells by 56% and 40%, respectively. These ursolic acid analogues were also tested for anti-inflammatory activity using in vitro cycloxegenase-1 (COX-1) and cycloxegenase-2 (COX-2) enzyme inhibitory assays[1]

Solubility Information

Solubility	DMSO: 5.1 mg/mL (10.1 mM),Sonication and heating are recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)

Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	1.9813 mL	9.9067 mL	19.8134 mL
5 mM	0.3963 mL	1.9813 mL	3.9627 mL
10 mM	0.1981 mL	0.9907 mL	1.9813 mL
50 mM	0.0396 mL	0.1981 mL	0.3963 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

Ursolic acid analogues: non-phenolic functional food components in Jamaican raspberry fruitsFood Chemistry, 2009, 116(3):633-637.