

Curdlan

Chemical Properties

CAS No. :	54724-00-4
Formula:	(C ₆ H ₁₀ O ₅) _n
Molecular Weight:	
Storage:	Powder: -20°C for 3 years In solvent: -80°C for 1 year <small>Actual storage temperature shall be subject to the COA.</small>

Biological Description

Description	Curdlan, a polysaccharide produced by bacteria (<i>Alcaligenes faecalis</i> , now known as <i>Agrobacterium biovar 1</i>), consists of β -(1,3)-linked glucose units, has the ability to form thermoreversible gels, and is utilized in various food and industrial applications due to its unique gelling properties and stability.
Targets(IC50)	Others,Antibacterial,NO Synthase,ROS,TLR

Solubility Information

Solubility	0.1 M NaOH: 1.00 mg/mL,when pH is adjusted to 12 with NaOH. Sonication is recommended. DMSO: 10.00 mg/mL,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: 1.00 mg/mL,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>

Reference

Masanori Miwa, et al. Food Applications of Curdlan. Food Hydrocolloids pp 119-124.

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