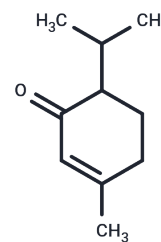


## piperitone

## Chemical Properties

CAS No. :	89-81-6
Formula:	C <sub>10</sub> H <sub>16</sub> O
Molecular Weight:	152.23
Storage:	Pure form: -20°C for 3 years   In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.



## Biological Description

Description	piperitone is a natural compound from Piper nigrum L
Targets(IC50)	Others
In vitro	piperitone from essential oils as specific inhibitors of trichothecene production by Fusarium graminearum[1].

## Solubility Information

Solubility	DMSO: 30 mg/mL (197.07 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 (13.14 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	6.569 mL	32.845 mL	65.6901 mL
5 mM	1.3138 mL	6.569 mL	13.138 mL
10 mM	0.6569 mL	3.2845 mL	6.569 mL
50 mM	0.1314 mL	0.6569 mL	1.3138 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

Yaguchi A , Yoshinari T , Tsuyuki R , et al. Isolation and Identification of Precocenes and Piperitone from Essential Oils as Specific Inhibitors of Trichothecene Production by *Fusarium graminearum*[J]. *Journal of Agricultural & Food Chemistry*, 2009, 57(3):846-851.

Picard M , Lytra G , Tempere S , et al. Identification of Piperitone as an Aroma Compound Contributing to the Positive Mint Nuances Perceived in Aged Red Bordeaux Wines[J]. *Journal of Agricultural & Food Chemistry*, 2016: acs.jafc.5b04869.

**Inhibitor · Natural Compounds · Compound Libraries · Recombinant Proteins**

This product is for Research Use Only · Not for Human or Veterinary or Therapeutic Use

Tel:781-999-4286 E\_mail:info@targetmol.com Address:34 Washington Street,Wellesley Hills,MA 02481