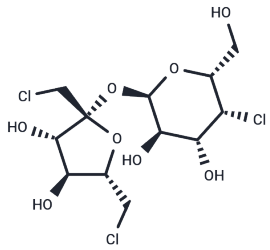
Data Sheet (Cat.No.T1399)

TargetMol

Sucralose

Chemical Properties



CAS No. : 56038-13-2

Formula: C12H19Cl3O8

Molecular Weight: 397.63

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	Sucralose is a non-nutritive artificial sweetener and sugar substitute that stimulates appetite in rodents by activating a conserved neural fasting response.
Targets(IC50)	Endogenous Metabolite
In vitro	Using technetium-99m ((99m)Tc) to trace the morphology of erythrocytes in mice, along with the distribution of tissues traced by sodium pertechnetate (Na(99m)TcO(4)) and technetium-99m diethylenetriaminepentaacetate ((99m)Tc-DTPA), the impact of Sucralose on blood components was assessed. The results indicated that the blood components and cellular morphology of erythrocytes remained unchanged.
In vivo	The co-administration of peas and Sucralose to enteroendocrine cells induces higher levels of CCK (cholecystokinin) and GLP-1 (glucagon-like peptide-1) compared to their individual administration.

Solubility Information

Solubility	H2O: 100 mg/mL (251.49 mM),Sonication is recommended. Ethanol: < 1 mg/mL (insoluble or slightly soluble), DMSO: 250 mg/mL (628.73 mM),Sonication is recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)

Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	2.5149 mL	12.5745 mL	25.149 mL
5 mM	0.503 mL	2.5149 mL	5.0298 mL
10 mM	0.2515 mL	1.2575 mL	2.5149 mL
50 mM	0.0503 mL	0.2515 mL	0.503 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

Geraedts MC, et al. Mol Nutr Food Res, 2012, 56(3), 417-424.
Rocha GS, et al. Appl Radiat Isot, 2011, 69(1), 46-51.