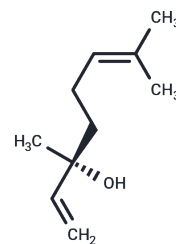


## L-Linalool

## Chemical Properties

CAS No. :	126-91-0
Formula:	C <sub>10</sub> H <sub>18</sub> O
Molecular Weight:	154.25
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	L-Linalool is the jasmine tea, spruce essential oil, and young leaves of Litchi chinensis Sonn key volatile compound.
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## Solubility Information

Solubility	DMSO: Soluble, (< 1 mg/ml refers to the product slightly soluble or insoluble)
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## Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	6.483 mL	32.4149 mL	64.8298 mL
5 mM	1.2966 mL	6.483 mL	12.966 mL
10 mM	0.6483 mL	3.2415 mL	6.483 mL
50 mM	0.1297 mL	0.6483 mL	1.2966 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.

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