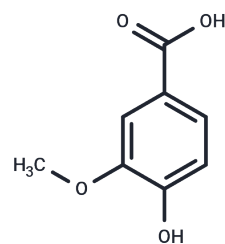


Vanillic Acid

Chemical Properties

CAS No. :	121-34-6
Formula:	C ₈ H ₈ O ₄
Molecular Weight:	168.15
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	Vanillic Acid (Acide vanillique) is used as a condiment in food, which is used in wine and vinegar. It is an intermediate in the production of vanillin from ferulic acid.
Targets(IC50)	NF-κB, Endogenous Metabolite, Antibacterial

Solubility Information

Solubility	DMSO: 260 mg/mL (1546.24 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: 5 mg/mL (29.74 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	5.9471 mL	29.7354 mL	59.4707 mL
5 mM	1.1894 mL	5.9471 mL	11.8941 mL
10 mM	0.5947 mL	2.9735 mL	5.9471 mL
50 mM	0.1189 mL	0.5947 mL	1.1894 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

Vishnu KV., et al. Microencapsulation of sardine oil: Application of vanillic acid grafted chitosan as a bio-functional wall material. Carbohydr Polym. 2017 Oct 15;174:540-548.

Wang Z, Chen D, Guan D, et al. Material properties of phase-separated TFEB condensates regulate the autophagy-lysosome pathway. Journal of Cell Biology. 2022, 221(5): e202112024

Vishnu KV., Sardine oil loaded vanillic acid grafted chitosan microparticles, a new functional food ingredient: attenuates myocardial oxidative stress and apoptosis in cardiomyoblast cell lines (H9c2). Cell Stress Chaperones. 2017 Aug 2.

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