

Annatto

Chemical Properties

CAS No. : 1393-63-1

Formula:

Molecular Weight:

Store at low temperature, Keep away from direct sunlight

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	Annatto: natural colorant from Bixa orellana, has antitumor properties; high doses may cause mutations. Used in drinks, baking, foods.
Targets(IC50)	Others
In vitro	The effects of Annatto (0.1 g/100g) was assessed against lipid oxidation in white hake meatballs cooked in boiling water (95 ± 1 °C) for 30 min and stored at -18 °C for 120 d. Annatto was efficient in the control of lipid oxidation, also preserving the essential FA. At 120 d of storage, the eicosapentaenoic acid (EPA) concentration decreased respectively by 43%, 12% in the control, Annatto patties. For docosahexaenoic acid (DHA), these concentrations decreased, respectively, 44%, 11%. [1]

Reference

Sancho RA, et al. Effect of annatto seed and coriander leaves as natural antioxidants in fish meatballs during frozen storage. J Food Sci. 2011 Aug;76(6):C838-45.

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