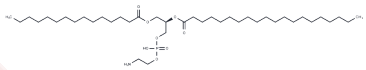
Data Sheet (Cat.No.T38141)

TargetMol

Glycerophospholipids, cephalins

Chemical Properties



CAS No. : 39382-08-6

Formula: C40H80NO8P

Molecular Weight: 734.05

Storage: Store at low temperature,Keep away from moisture
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	Glycerophospholipids, cephalins (Phosphatidylethanolamines (egg)) are a mixture of phosphatidylethanolamines isolated from eggs, with various fatty acyl groups at the sn-1 and sn-2 positions. Glycerophospholipids and cephalins can be completely hydrolyzed to obtain 1 mol of glycerol, phosphoric acid, ethanolamine and 2 mol of fatty acids. Phosphatidylethanolamines play a role in membrane fusion and disassembly of contractile rings during cell division, regulating membrane curvature. Phosphatidylethanolamines are able to transmit infectious prions without the help of any proteins or nucleic acids. One of the main roles of Phosphatidylethanolamines in bacterial membranes is to disperse the negative charges caused by anionic membrane phospholipids.
Targets(IC50)	Others

Solubility Information

Solubility	DMSO: < 1 mg/mL (insoluble or slightly soluble) Chloroform: Soluble (< 1 mg/ml refers to the product slightly soluble or insoluble)

Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	1.3623 mL	6.8115 mL	13.6231 mL
5 mM	0.2725 mL	1.3623 mL	2.7246 mL
10 mM	0.1362 mL	0.6812 mL	1.3623 mL
50 mM	0.0272 mL	0.1362 mL	0.2725 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

Wood PL, et al. Lipidomics of the chicken egg yolk: high-resolution mass spectrometric characterization of nutritional lipid families. Poult Sci. 2021;100(2):887-899.
Wang Y, et al. Quantitative lipidomic analysis of chicken egg yolk during its formation. J Sci Food Agric. 2023;103 (8):3997-4005.