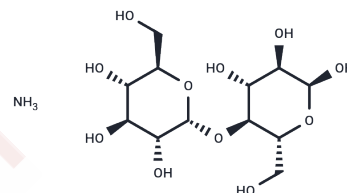


## Corn starch

## Chemical Properties

CAS No. :	9005-25-8
Formula:	(C <sub>6</sub> H <sub>10</sub> O <sub>5</sub> ) <sub>n</sub>
Molecular Weight:	342.296508789063
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	Corn starch is a carbohydrate extracted from corn kernels, consisting primarily of two components: amylose and amylopectin. Corn starch has a wide range of applications in the food industry, serving as a thickener, stabilizer, and binder. It is also used in the production of biofuels and bioplastics, and exhibits antibacterial activity against <i>S. aureus</i> (MIC = 64 mg/L).
Targets(IC50)	Endogenous Metabolite

## Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	2.9214 mL	14.6071 mL	29.2141 mL
5 mM	0.5843 mL	2.9214 mL	5.8428 mL
10 mM	0.2921 mL	1.4607 mL	2.9214 mL
50 mM	0.0584 mL	0.2921 mL	0.5843 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

Tan W, et al. Synthesis, characterization, and antibacterial property of novel starch derivatives with 1,2,3-triazole. Carbohydr Polym. 2016;142:1-7.

**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