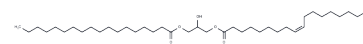


1-Stearoyl-3-Oleoyl-rac-glycerol

Chemical Properties

| | |
|-------------------|---|
| CAS No. : | 18266-27-8 |
| Formula: | C39H74O5 |
| Molecular Weight: | 623.016 |
| 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 | 1-Stearoyl-3-oleoyl-rac-glycerol is a diacylglycerol that contains stearic acid at the sn-1 position and oleic acid at the sn-3 position. Intermittent fasting decreases skeletal muscle and hepatic levels of 1-stearoyl-3-oleoyl-rac-glycerol in New Zealand obese (NZO) mice. ¹ The concentration of 1-stearoyl-3-oleoyl-rac-glycerol decreases from 4.59 to 1.88% during the dry-curing process of Iberian ham. ² |
| Targets(IC50) | Others |

Solubility Information

| | |
|------------|--|
| Solubility | Ethanol: 10 mg/mL (16.05 mM),Sonication is recommended. Ethanol:PBS (pH 7.2) (1:1): 0.5 mg/mL (0.8 mM),Sonication is recommended. DMF: 10 mg/mL (16.05 mM),Sonication is recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble) |
|------------|--|

Preparing Stock Solutions

| | 1mg | 5mg | 10mg |
|-------|-----------|-----------|------------|
| 1 mM | 1.6051 mL | 8.0254 mL | 16.0508 mL |
| 5 mM | 0.321 mL | 1.6051 mL | 3.2102 mL |
| 10 mM | 0.1605 mL | 0.8025 mL | 1.6051 mL |
| 50 mM | 0.0321 mL | 0.1605 mL | 0.321 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

Baumeier, C., Kaiser, D., Heeren, J., et al. Caloric restriction and intermittent fasting alter hepatic lipid droplet proteome and diacylglycerol species and prevent diabetes in NZO mice. *Biochim. Biophys. Acta* 1851(5), 566-576 (2015).

Narváez-Rivas, M., Vicario, I.M., Constante, E.G., et al. Changes in the concentrations of free fatty acid, monoacylglycerol, and diacylglycerol in the subcutaneous fat of Iberian ham during the dry-curing process. *J. Agric. Food Chem.* 55(26), 10953-10961 (2007).

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