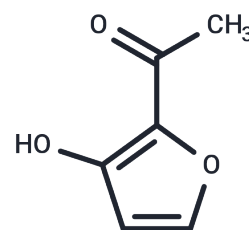


Isomaltol

Chemical Properties

CAS No. : 3420-59-5
Formula: C₆H₆O₃
Molecular Weight: 126.11
Appearance: no data available
Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year



Biological Description

Description	Isomaltol is a natural furan obtained by the enzymatic degradation of starch used as also a flavor component in bread crust produced by thermal degradation of sugars.
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Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	7.9296 mL	39.6479 mL	79.2959 mL
5 mM	1.5859 mL	7.9296 mL	15.8592 mL
10 mM	0.793 mL	3.9648 mL	7.9296 mL
50 mM	0.1586 mL	0.793 mL	1.5859 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.

Reference

Heine KB, Clegg JK, Heine A, Gloe K, Gloe K, Henle T, Bernhard G, Cai ZL, Reimers JR, Lindoy LF, Lach J, Kersting B. Complexation, computational, magnetic, and structural studies of the Maillard reaction product isomaltol

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