

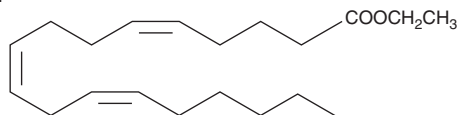
PRODUCT INFORMATION



Pinolenic Acid ethyl ester

Item No. 10008658

CAS Registry No.: 493015-74-0
Formal Name: 5Z,9Z,12Z-octadecatrienoic acid, ethyl ester
Synonym: SFE 20:3
MF: C₂₀H₃₄O₂
FW: 306.5
Purity: ≥98%
Supplied as: A solution in ethanol
Storage: -20°C
Stability: ≥1 year



Information represents the product specifications. Batch specific analytical results are provided on each certificate of analysis.

Laboratory Procedures

Pinolenic acid ethyl ester is supplied as a solution in ethanol. To change the solvent, simply evaporate the ethanol under a gentle stream of nitrogen and immediately add the solvent of choice. Solvents such as ethanol, DMSO, and dimethyl formamide (DMF) purged with an inert gas can be used. The solubility of pinolenic acid ethyl ester in ethanol is approximately 100 mg/ml and approximately 30 mg/ml in DMSO and DMF.

Pinolenic acid ethyl ester is sparingly soluble in aqueous buffers. For maximum solubility in aqueous buffers, the ethanol solution of pinolenic acid ethyl ester should be diluted with the aqueous buffer of choice. Pinolenic acid ethyl ester has a solubility of 0.5 mg/ml in a 1:1 solution of ethanol:PBS (pH 7.2) using this method. We do not recommend storing the aqueous solution for more than one day.

Description

Pinolenic acid is a polyunsaturated fatty acid found in Korean pine (*Pinus orientalis*) and maritime pine (*Pinus pinaster*) seed oils. Both oils have been found to have lipid-lowering properties. A diet containing maritime pine seed oil (MPSO) lowered high-density lipoprotein and ApoA1 levels in transgenic mice expressing human ApoA1. MPSO was found to diminish cholesterol efflux *in vitro*.¹ Korean pine seed oil supplements may help in obesity by reduction of appetite. People taking this oil had an increase in the satiety hormones CCK and GLP-1 and a reduced desire to eat.² The activity of the oil is attributed to pinolenic acid. Pinolenic acid is not converted to arachidonic acid metabolically and can reduce arachidonic acid levels in the phosphatidylinositol fraction of HepG2 cells from 15.9% to 7.0%.³ Pinolenic acid ethyl ester is a neutral, more lipophilic form of the free acid.

References

1. Asset, G., Leroy, A., Bauge, E., *et al.* Effects of dietary maritime pine (*Pinus pinaster*)-seed oil on high-density lipoprotein levels and *in vitro* cholesterol efflux in mice expressing human apolipoprotein A-I. *British Journal of Nutrition* **84**(3), 353-360 (2000).
2. Causey, J.L. Korean pine nut fatty acids induce satiety-producing hormone release in overweight human volunteers. *The 231st ACS National Meeting, Atlanta, GA, March 26-30, 2006.*
3. Tamotsu, T., Tatsunori, T., Morishige, J., *et al.* Non-methylene-interrupted polyunsaturated fatty acids: Effective substitute for arachidonate of phosphatidylinositol. *Biochem. Biophys. Res. Commun.* **264**(3), 683-688 (1999).

WARNING

THIS PRODUCT IS FOR RESEARCH ONLY - NOT FOR HUMAN OR VETERINARY DIAGNOSTIC OR THERAPEUTIC USE.

SAFETY DATA

This material should be considered hazardous until further information becomes available. Do not ingest, inhale, get in eyes, on skin, or on clothing. Wash thoroughly after handling. Before use, the user must review the complete Safety Data Sheet, which has been sent via email to your institution.

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