

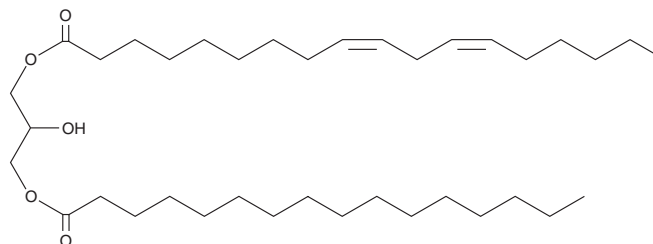
# PRODUCT INFORMATION



## 1-Linoleoyl-3-Palmitoyl-*rac*-glycerol

Item No. 28176

**CAS Registry No.:** 99032-71-0  
**Formal Name:** 9Z,12Z-octadecadienoic acid, 2-hydroxy-3-  
[(1-oxohexadecyl)oxy]propyl ester  
**Synonyms:** DG(18:2/0:0/16:0), 1-Linolein-3-Palmitin  
**MF:** C<sub>37</sub>H<sub>68</sub>O<sub>5</sub>  
**FW:** 592.9  
**Purity:** ≥95%  
**Supplied as:** A solid  
**Storage:** -20°C  
**Stability:** ≥4 years



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

### Laboratory Procedures

1-Linoleoyl-3-palmitoyl-*rac*-glycerol is supplied as a solid. A stock solution may be made by dissolving the 1-linoleoyl-3-palmitoyl-*rac*-glycerol in the solvent of choice, which should be purged with an inert gas. 1-Linoleoyl-3-palmitoyl-*rac*-glycerol is soluble in organic solvents such as ethanol and dimethyl formamide. The solubility of 1-linoleoyl-3-palmitoyl-*rac*-glycerol in these solvents is approximately 10 mg/ml.

1-Linoleoyl-3-palmitoyl-*rac*-glycerol is sparingly soluble in aqueous buffers. For maximum solubility in aqueous buffers, 1-linoleoyl-3-palmitoyl-*rac*-glycerol should first be dissolved in ethanol and then diluted with the aqueous buffer of choice. 1-Linoleoyl-3-palmitoyl-*rac*-glycerol has a solubility of approximately 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

1-Linoleoyl-3-palmitoyl-*rac*-glycerol is a diacylglycerol that contains linoleic acid (Item Nos. 90150 | 90150.1 | 21909) at the *sn*-1 position and palmitic acid (Item No. 10006627) at the *sn*-3 position. It has been found in wheat bran extracts and dry-cured, but not raw, Iberian ham.<sup>1,2</sup>

### References

1. Prinsen, P., Gutiérrez, A., Faulds, C.B., *et al.* Comprehensive study of valuable lipophilic phytochemicals in wheat bran. *J. Agric. Food Chem.* **62**(7), 1664-1673 (2014).
2. 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).

#### 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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