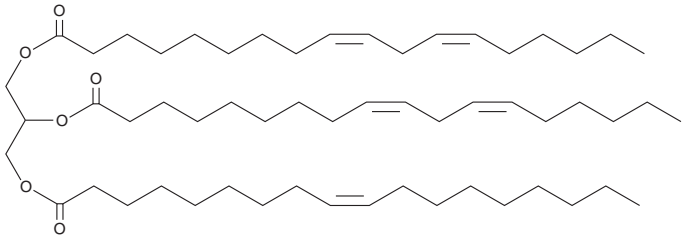
PRODUCT INFORMATION

1,2-Dilinoleoyl-3-Oleoyl-*rac*-glycerol

Item No. 28178

CAS Registry No.: 2190-21-8
Formal Name: (9Z,12Z)-9,12-octadecadienoic acid, 1,1'-[1-[[[(9Z)-1-oxo-9-octadecen-1-yl]oxy]methyl]-1,2-ethanediyl] ester
Synonyms: 1,2-Dilinolein-3-Olein, TG(18:2/18:2/18:1)
MF: $C_{57}H_{100}O_6$
FW: 881.4
Purity: ≥95%
Supplied as: A solution in methyl acetate
Storage: -20°C
Stability: ≥2 years



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

Laboratory Procedures

1,2-Dilinoleoyl-3-oleoyl-*rac*-glycerol is supplied as a solution in methyl acetate. To change the solvent, simply evaporate the methyl acetate under a gentle stream of nitrogen and immediately add the solvent of choice. A stock solution may be made by dissoving the 1,2-dilinoleoyl-3-oleoyl-*rac*-glycerol in the solvent of choice. 1,2-Dilinoleoyl-3-oleoyl-*rac*-glycerol is slightly soluble in methanol and water.

Description

1,2-Dilinoleoyl-3-oleoyl-*rac*-glycerol is a triacylglycerol that contains linoleic acid (Item Nos. 90150 | 90150.1 | 21909) at the *sn*-1 and *sn*-2 positions and oleic acid (Item Nos. 90260 | 24659) at the *sn*-3 position. It has been found in ostrich and emu oils, as well as in the fat body of male *B. lapidarius* bumblebees.[1,2] 1,2-Dilinoleoyl-3-oleoyl-*rac*-glycerol (3% w/v) reduces scald development on apples of the Delicious variety when applied immediately following harvest and assessed after six months of storage.[3]

References

1. Zhou, Y., Xue, Y., Chen, G.C., *et al.* Rapid separation and characterisation of triacylglycerols in ostrich oil by ultra performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry. *Food Chem.* **141(3)**, 2098-2102 (2013).
2. Cvačka, J., Hovorka, O., Jiroš, P., *et al.* Analysis of triacylglycerols in fat body of bumblebees by chromatographic methods. *J. Chromatogr. A.* **1101(1-2)**, 226-237 (2006).
3. Ju, Z., Duan, Y., and Ju, Z. Mono-, di-, and tri-acylglycerols and phospholipids from plant oils inhibit scald development in 'Delicious' apples. *Postharvest Bio. Technol.* **19(1)**, 1-7 (2000).

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