PRODUCT INFORMATION



Stearic Acid-d₃₅ Item No. 9003318

CAS Registry No.: 17660-51-4

octadecanoic-d₃₅ acid Formal Name: C18:0-d₃₅, FA 18:0-d₃₅, Synonyms:

Octadecanoic Acid-d₃₅

MF: $C_{18}HD_{35}O_{2}$ 319.7 FW:

≥98% (Stearic Acid) **Chemical Purity:**

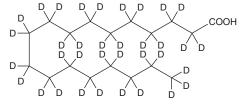
Deuterium

Incorporation: \geq 99% deuterated forms (d₁-d₃₅); \leq 1% d₀

Supplied as: A crystalline solid

-20°C Storage: Stability: ≥4 years

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



Laboratory Procedures

Stearic acid-d₃₅ is intended for use as an internal standard for the quantification of stearic acid (Item No. 10011298) by GC- or LC-MS. The accuracy of the sample weight in this vial is between 5% over and 2% under the amount shown on the vial. If better precision is required, the deuterated standard should be quantitated against a more precisely weighed unlabeled standard by constructing a standard curve of peak intensity ratios (deuterated versus unlabeled).

Stearic acid-d₃₅ is supplied as a crystalline solid. A stock solution may be made by dissolving the stearic acid- d_{35} in the solvent of choice, which should be purged with an inert gas. Stearic acid- d_{35} is soluble in organic solvents such as ethanol, DMSO, and dimethyl formamide. The solubility of stearic acid-d₃₅ in these solvents is approximately 20, 10, and 30 mg/ml, respectively.

Description

Stearic acid is a long-chain saturated fatty acid. It is a major component of cocoa butter and has also been found in beef fat and vegetable oils. 1-3 Unlike many long-chain saturated fatty acids, dietary stearic acid does not induce hypercholesterolemia or raise LDL-cholesterol.4

References

- 1. Chuparova, E., Chobanov, D., and Popov, A. Quantitative analysis of fatty acids by liquid-partition chromatography. Izv. Inst. Org. Khim. Bulgar. Akad. Nauk 2, 31-35 (1965).
- Westerling, D.B. and Hedrick, H.B. Fatty acid composition of bovine lipids as influenced by diet, sex and anatomical location and relationship to sensory characteristics. J. Anim. Sci. 48(6), 1343-1348 (1979).
- Demirbas, A. Chemical and fuel properties of seventeen vegetable oils. Energy Sources 25(7), 721-728
- 4. Grundy, S.M. Influence of stearic acid on cholesterol metabolism relative to other long-chain fatty acids. Am. J. Clin. Nutr. 60(6 Suppl.), 986S-990S (1994).

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

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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CAYMAN CHEMICAL

1180 EAST ELLSWORTH RD ANN ARBOR, MI 48108 · USA PHONE: [800] 364-9897

[734] 971-3335

FAX: [734] 971-3640 CUSTSERV@CAYMANCHEM.COM WWW.**CAYMANCHEM**.COM