

# Produktinformation



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# PRODUCT INFORMATION



13COOH

Stearic Acid-13C

Item No. 28917

CAS Registry No.: 85541-42-0

Formal Name: octadecanoic-1-13C acid

C18:0-13C, Octadecanoic Acid-13C Synonyms:

MF: C<sub>17</sub>[13C]H<sub>36</sub>O<sub>2</sub>

FW: 285.5 Purity: ≥95%

Supplied as: A crystalline solid

Storage: -20°C Stability: ≥2 years

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

#### **Laboratory Procedures**

Stearic acid-13C is supplied as a crystalline solid. A stock solution may be made by dissolving the stearic acid-<sup>13</sup>C in the solvent of choice, which should be purged with an inert gas. Stearic acid-<sup>13</sup>C is soluble in organic solvents such as ethanol, DMSO, and dimethyl formamide. The solubility of stearic acid-13C in these solvents is approximately 20, 10, and 30 mg/ml, respectively.

### Description

Stearic acid-13C is intended for use as an internal standard for the quantification of stearic acid (Item No. 10011298) by GC- or LC-MS. 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.<sup>1-3</sup> Unlike many long-chain saturated fatty acids, dietary stearic acid does not induce hypercholesterolemia or raise LDL-cholesterol.<sup>4</sup>

#### 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).
- 2. 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).
- 3. Demirbas, A. Chemical and fuel properties of seventeen vegetable oils. Energy Sources 25(7), 721-728 (2003).
- 4. Grundy, S.M. Influence of stearic acid on cholesterol metabolism relative to other long-chain fatty acids. Am. J. Clin. Nutr. 60(Suppl 6), 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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