

Product Data Sheet

Product Name: Raffinose

Cat. No.: GC63166

Chemical Properties

Cas. No. 512-69-6

Formula $C_{18}H_{32}O_{16}$

M.Wt 504.44

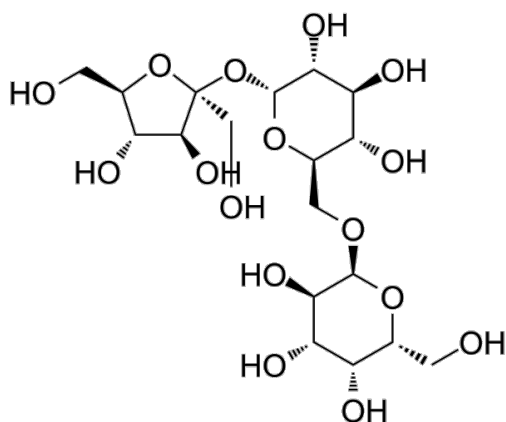
Solubility Water : 250 mg/mL (495.60 mM; Need ultrasonic)|DMSO : 100 mg/mL (198.24 mM; Need ultrasonic)

Storage 4°C, away from moisture

General tips For obtaining a higher solubility , please warm the tube at 37 °C and shake it in the ultrasonic bath for a while. Stock solution can be stored below -20°C for several months.

Shipping Condition Evaluation sample solution : ship with blue ice All other available size: ship with RT , or blue ice upon request.

Structure



Background

Raffinose (Melitose), a non-digestible short-chain oligosaccharide, is a trisaccharide composed of

Caution: Product has not been fully validated for medical applications. For research use only.

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galactose, glucose, and fructose and can be found in many plants. Raffinose (Melitose) can be hydrolyzed to D-galactose and sucrose by the enzyme α -galactosidase (α -GAL)[1].

[1]. Raffinose

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