

Product Data Sheet

Product Name: Inosinic acid- 13 C 5 TEA

Cat. No.: GC80502

Chemical Properties

Cas. No.

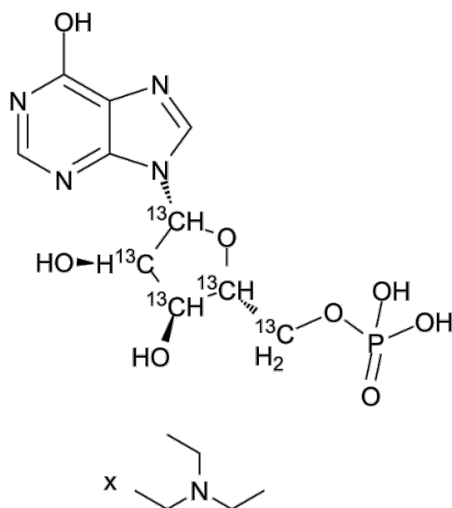
Formula $C_{513}C_5H_{13}N_4O_8P \cdot xC_6H_{15}N$ M.Wt 353.17

Solubility Storage Store at -20°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

Inosinic acid - 13 C 5 (5'-IMP- 13 C 5) TEA is the 13 C-labeled Inosinic acid. Inosinic acid is an

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

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endogenous metabolite. Inosinic acid is used as umami tastant, or as the dietary supplement to improve the yield and meat quality of pigs [1].

In Vitro, Stable heavy isotopes of hydrogen, carbon, and other elements have been incorporated into drug molecules, largely as tracers for quantitation during the drug development process. Deuteration has gained attention because of its potential to affect the pharmacokinetic and metabolic profiles of drugs.

References:

[1]. Bonagurio LP, et al., Effects of different levels of inosine-5'-monophosphate (5'-IMP) supplementation on the growth performance and meat quality of finishing pigs (75 to 100 kg). Meat Sci. 2023 Feb;196:109016.

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