

Product Data Sheet

Product Name: 3,4,6-Tri-O-galloyl-D-glucose

Cat. No.: GC81571

Chemical Properties

Cas. No. 99523-99-6

Formula $C_{27}H_{24}O_{18}$

M.Wt 636.47

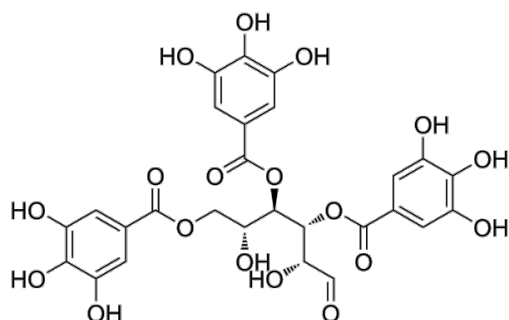
Solubility

Storage Store at -20°C

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

3,4,6-Tri-O-galloyl-D-glucose (3,4,6-Trigalloylglucose) is an α -amylase (porcine α -amylase IC_{50} = $334.6\ \mu\text{M}$; K_i = $307.5\ \mu\text{M}$) and α -glucosidase (yeast α -glucosidase IC_{50} = $46.5\ \mu\text{M}$; K_i = $39.9\ \mu\text{M}$) mixed type inhibitor. 3,4,6-Tri-O-galloyl-D-glucose exhibits free radical scavenging ability, ferric-reducing power, and antioxidant activity. 3,4,6-Tri-O-galloyl-D-glucose can be used for the research of diabetes [1] [2].

In Vitro, 3,4,6-Tri-O-galloyl-D-glucose exhibits DPPH and ABTS+ radical scavenging activity with

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

Tel: (909) 407-4943 Fax: (626) 353-8530 E-mail: tech@glpbio.com

Address: 10292 Central Ave. #205, Montclair, CA, USA

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SC50 values of 3.02 and 9.09 μ M, respectively^[1].

References:

- [1]. Li R Y, et al. Antioxidant activity and α -amylase and α -glucosidase inhibitory activity of a fermented tannic acid product: Trigalloylglucose. LWT 2019, 112.
- [2]. Seung H L, et al. Allose gallates from Euphorbia fischeriana. Phytochemistry. Volume 30, Issue 4, 1991, Pages 1251-1253.

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