

Product Data Sheet

Product Name: Linoelaidic Acid

Cat. No.: GC40399

Chemical Properties

Cas. No. 506-21-8

Chemical Name 9E,12E-octadecadienoic acid

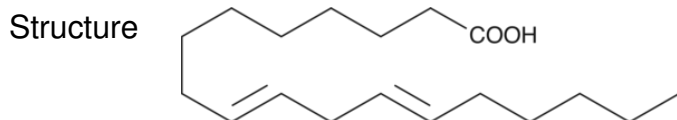
SMILES CCCCC\C=C\C\C=C\CCCCCCCC(=O)O

Formula C₁₈H₃₂O₂ M.Wt 280.5

Solubility 100mg/mL in DMSO, 100mg/mL in DMF 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.



Background

Linoelaidic acid is the all-trans fatty acid homolog of linoleic acid. Trans-fatty acids are generally not detected in raw food oils, but constitute up to 25% of the unsaturated fat in partially hydrogenated oils.[1]

Reference:

[1]. Ratnayake, W.M.N., Chen, Z.Y., Pelletier, G., et al. Occurrence of 5c,8c,11c,15t-eicosatetraenoic acid and other unusual polyunsaturated fatty acids in rats fed partially hydrogenated canola oil. *Lipids* 29, 707-714 (1994).

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

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