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- Trockeneiszuschlag
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- Expressversand

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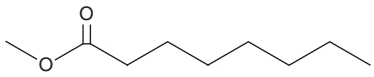
PRODUCT INFORMATION

Octanoic Acid methyl ester

Item No. 26717

CAS Registry No.: 111-11-5
Synonyms: C8:0 methyl ester, Caprylic Acid methyl ester, Methyl Caprylate, Methyl Octanoate, NSC 3710
MF: $C_9H_{18}O_2$
FW: 158.2
Purity: ≥98%
Supplied as: A neat oil
Storage: -20°C
Stability: ≥1 year



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

Laboratory Procedures

Octanoic acid methyl ester is supplied as a neat oil. A stock solution may be made by dissolving the octanoic acid methyl ester in the solvent of choice. Octanoic acid methyl ester is soluble in organic solvents such as ethanol, DMSO, and dimethyl formamide (DMF), which should be purged with an inert gas. The solubility of octanoic acid methyl ester in ethanol and DMF is approximately 25 mg/ml and approximately 10 mg/ml in DMSO.

Octanoic acid methyl ester is sparingly soluble in aqueous buffers. For maximum solubility in aqueous buffers, octanoic acid methyl ester should first be dissolved in DMF and then diluted with the aqueous buffer of choice. Octanoic acid methyl ester has a solubility of approximately 0.25 mg/ml in a 1:1 solution of DMF:PBS (pH 7.2) using this method. We do not recommend storing the aqueous solution for more than one day.

Description

Octanoic acid methyl ester is a fatty acid methyl ester that has been found in biodiesels made from the transesterification of beef tallow, soybean oil, and babassu oil blends.[1] It is an aromatic volatile compound in cantaloupe, galia, and honeydew melons.[2]

References

1. Teixeira, G.A.A., Maia, A.S., and Santos, I.M.G. Biodiesels from beef tallow/soybean oil/babassu oil blends. Correlation between fluid dynamic properties and TMDSC data. *J. Therm. Anal. Calorim.* **106(2)**, 563-567 (2011).
2. Kourkoutas, D., Elmore, J.S., and Mottram, D.S. Comparison of the volatile compositions and flavour properties of cantaloupe, Galia and honeydew muskmelons. *Food Chem.* **97(1)**, 95-102 (2006).

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