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Lieferung & Zahlungsart

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Zuschläge

- Mindermengenzuschlag
- Trockeneiszuschlag
- Gefahrgutzuschlag
- Expressversand

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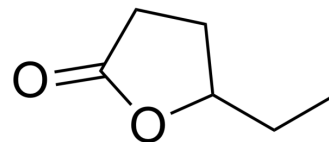
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γ-Hexalactone

Cat. No.:	HY-W015892		
CAS No.:	695-06-7		
Molecular Formula:	C ₆ H ₁₀ O ₂		
Molecular Weight:	114.14		
Target:	Endogenous Metabolite		
Pathway:	Metabolic Enzyme/Protease		
Storage:	Pure form	-20°C	3 years
		4°C	2 years
	In solvent	-80°C	6 months
		-20°C	1 month



SOLVENT & SOLUBILITY

In Vitro	DMSO : 100 mg/mL (876.12 mM; Need ultrasonic)				
		Solvent Concentration	Mass 1 mg	5 mg	10 mg
	Preparing Stock Solutions	1 mM	8.7612 mL	43.8059 mL	87.6117 mL
		5 mM	1.7522 mL	8.7612 mL	17.5223 mL
10 mM		0.8761 mL	4.3806 mL	8.7612 mL	
Please refer to the solubility information to select the appropriate solvent.					
In Vivo	<ol style="list-style-type: none"> Add each solvent one by one: 10% DMSO >> 40% PEG300 >> 5% Tween-80 >> 45% saline Solubility: ≥ 2.5 mg/mL (21.90 mM); Clear solution Add each solvent one by one: 10% DMSO >> 90% (20% SBE-β-CD in saline) Solubility: ≥ 2.5 mg/mL (21.90 mM); Clear solution Add each solvent one by one: 10% DMSO >> 90% corn oil Solubility: ≥ 2.5 mg/mL (21.90 mM); Clear solution 				

BIOLOGICAL ACTIVITY

Description	γ-Hexalactone is a gamma-lactone found in ripe fruits. γ-Hexalactone induces DNA damage and acts a substrate of paraoxonase 1 (PON1) ^{[1][2][3]} .
IC₅₀ & Target	Human Endogenous Metabolite

REFERENCES

[1]. E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. *Sensors (Basel)*. 2018 Mar 2;18(3).

[2]. Bianchi T, et al. Investigation of the aroma of commercial peach (*Prunus persica* L. Batsch) types by Proton Transfer Reaction-Mass Spectrometry (PTR-MS) and sensory analysis. *Food Res Int*. 2017 Sep;99(Pt 1):133-146.

[3]. Shangula S, et al. PON1 increases cellular DNA damage by lactone substrates. *Arch Toxicol*. 2019 Jul;93(7):2035-2043.

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

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