



# SZABO SCANDIC

Part of Europa Biosite

## Produktinformation



Forschungsprodukte & Biochemikalien



Zellkultur & Verbrauchsmaterial



Diagnostik & molekulare Diagnostik



Laborgeräte & Service

Weitere Information auf den folgenden Seiten!  
See the following pages for more information!



### Lieferung & Zahlungsart

siehe unsere [Liefer- und Versandbedingungen](#)

### Zuschläge

- Mindermengenzuschlag
- Trockeneiszuschlag
- Gefahrgutzuschlag
- Expressversand

### SZABO-SCANDIC HandelsgmbH

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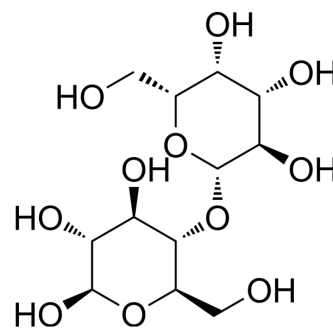
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## β-Lactose

Cat. No.:	HY-W150340
CAS No.:	5965-66-2
Molecular Formula:	C <sub>12</sub> H <sub>22</sub> O <sub>11</sub>
Molecular Weight:	342.3
Target:	Galectin; Biochemical Assay Reagents
Pathway:	Immunology/Inflammation; Others
Storage:	4°C, stored under nitrogen * In solvent : -80°C, 6 months; -20°C, 1 month (stored under nitrogen)



### SOLVENT & SOLUBILITY

#### In Vitro

DMSO : 125 mg/mL (365.18 mM; Need ultrasonic)  
H<sub>2</sub>O : 62.5 mg/mL (182.59 mM; ultrasonic and warming and heat to 60°C)

Preparing Stock Solutions	Solvent Concentration	Mass	1 mg	5 mg	10 mg
		Concentration	1 mg	5 mg	10 mg
	1 mM		2.9214 mL	14.6071 mL	29.2141 mL
	5 mM		0.5843 mL	2.9214 mL	5.8428 mL
	10 mM		0.2921 mL	1.4607 mL	2.9214 mL

Please refer to the solubility information to select the appropriate solvent.

### BIOLOGICAL ACTIVITY

#### Description

β-Lactose is a disaccharide commonly found in milk and dairy products. It consists of two monosaccharides, glucose and galactose, linked by β-glycosidic bonds. β-Lactose has various applications in the food industry, especially as a sweetener and bulking agent. Furthermore, it can be used as a substrate for enzymes involved in lactose metabolism and as a model compound for studying carbohydrate-protein interactions.

#### In Vitro

β-Lactose is the anomeric form of Lactose. β-Lactose is a natural inhibitor of the Galectin-3 protein with potential anti-tumor activity.  
MCE has not independently confirmed the accuracy of these methods. They are for reference only.

### REFERENCES

[1]. Da Silva M P, et al. Creation of a new proof-of-concept pectin/lysozyme nanocomplex as potential β-lactose delivery matrix: Structure and thermal stability analyses[J]. Food Hydrocolloids, 2023, 134: 108011.

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

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