

# PRODUCT DATA SHEET

## Nonadecanoic acid

**Catalog number:** 1028

**Common Name:** C19:0 Fatty acid

**Source:** synthetic

**Solubility:** chloroform, ethyl ether

**CAS number:** 646-30-0

**Molecular Formula:** C<sub>19</sub>H<sub>38</sub>O<sub>2</sub>

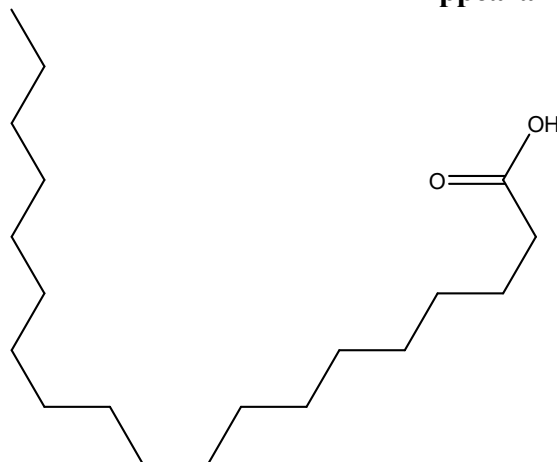
**Molecular Weight:** 299

**Storage:** room temperature

**Purity:** TLC 99%, GC >99%

**TLC System:** hexane/ethyl ether/acetic acid  
(85:15:1 by vol.)

**Appearance:** solid



## Application Notes:

This product is a high purity fatty acid and is ideal as a GC, MS, and HPLC standard and for use in biological systems. This odd numbered long-chain fatty acid is unusual in most biological systems and is therefore often useful as an internal standard.<sup>1</sup> This fatty acid is used by insects as a pheromone such as in the secretions of some termites<sup>2</sup>. It is found in very small amounts in some cooking fats and oils<sup>3</sup> and in trace amounts in milk<sup>4</sup>. It exhibits inhibitory effects on fibrinolysis and plasmin activity and it has been reported to have biological functions as an anti-tumor agent and the ability to inhibit IL-12 production.

## Selected References:

1. R. Kulmacz and W. Lands "Stoichiometry and Kinetics of the Interaction of Prostaglandin H Synthase with Anti-inflammatory Agents" *Journal of Biological Chemistry*, Vol. 260(23) pp. 12572-12578, 1985
2. M. Blum et al. "Biochemistry of termite defenses: *Coptotermes*, *Rhinotermes* and *Cornitermes* species" *Comparative Biochemistry and Physiology Part B: Comparative Biochemistry*, Vol. 71(4) pp. 731-733, 1982
3. A. Carelli A. Cert "Comparative study of the determination of triacylglycerol in vegetable oils using chromatographic techniques" *Journal of Chromatography A*, Vol. 630(1-2) pp. 213-222, 1993
4. G. Garton "The Composition and Biosynthesis of Milk Lipids" *Journal of Lipid Research*, Vol. 4(3) pp. 237-254, 1963

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