

PRODUCT DATA SHEET

Tridecanoic acid

Catalog number: 1161

Common names: C13:0 Fatty acid

Source: synthetic

Solubility: chloroform, ethanol, ethyl ether

CAS number: 638-53-9

Molecular Formula: C₁₃H₂₆O₂

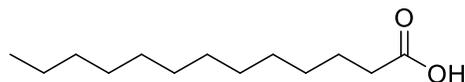
Molecular Weight: 214

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 high purity fatty acid is ideal as a standard and for biological studies. Odd numbered fatty acids occur in small amounts in mammals but are found in much larger amounts in bacteria and in some plants and lower animals. Due to difficulties in their identification the properties and functions of odd numbered fatty acids have not been fully studied, but with better analytical techniques and high purity standards they are now gaining more prevalence in research.¹ Odd numbered fatty acids are found in small amounts acylated to various sphingolipids where they have unique properties and functions.² Microbial fatty acid profiles, which often contain significant amounts of odd numbered fatty acids, are unique from one species to another and can therefore be used in the determination of bacterial identity.³ Sphingolipids are normally acylated with long-chain fatty acids and are critical in many biological functions. When acylated with shorter fatty acids these sphingolipids can more easily cross the cell membrane barrier. Saturated fatty acids have been found to cause moderate risk of coronary heart disease as compared with polyunsaturated fatty acids and they significantly lower the total cholesterol/high density lipoprotein-cholesterol ratio as compared with carbohydrates.⁴

Selected References:

1. T. Rezanka and K. Sigler "Odd-numbered very-long-chain fatty acids from the microbial, animal and plant kingdoms" *Progress in Lipid Research*, vol. 48 pp. 206-238, 2009
2. A. Hajra and N. Radin "Biosynthesis of the cerebroside odd-numbered fatty acids" *Journal of Lipid Research*, vol. 3 pp. 327-332, 1962
3. S. Alcorn et al. "Taxonomy and Pathogenicity of *Erwinia cacticida* sp. nov." *International Journal of Systematic Bacteriology*, vol. 41 pp. 197-212, 1991
4. R. Micha and D. Mozaffarian "Saturated Fat and Cardiometabolic Risk Factors, Coronary Heart Disease, Stroke, and Diabetes: a Fresh Look at the Evidence" *Lipids*, vol. 45 pp. 893-905, 2010

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