

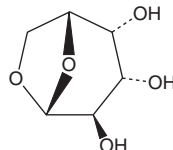
PRODUCT INFORMATION



1,6-Anhydro-D-galactose

Item No. 18895

CAS Registry No.: 644-76-8
Formal Name: 1,6-anhydro-β-D-galactopyranose
Synonyms: 1,6-Anhydro-β-D-galactopyranose, NSC 1376
MF: C₆H₁₀O₅
FW: 162.1
Purity: ≥95%
Supplied as: A crystalline solid
Storage: -20°C
Stability: ≥4 years



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

Laboratory Procedures

1,6-Anhydro-D-galactose is supplied as a crystalline solid. A stock solution may be made by dissolving the 1,6-anhydro-D-galactose in the solvent of choice, which should be purged with an inert gas. 1,6-Anhydro-D-galactose is soluble in organic solvents such as ethanol, DMSO, and dimethyl formamide (DMF). The solubility of 1,6-anhydro-D-galactose in ethanol and DMSO is approximately 10 mg/ml and approximately 20 mg/ml in DMF.

Further dilutions of the stock solution into aqueous buffers or isotonic saline should be made prior to performing biological experiments. Ensure that the residual amount of organic solvent is insignificant, since organic solvents may have physiological effects at low concentrations. Organic solvent-free aqueous solutions of 1,6-anhydro-D-galactose can be prepared by directly dissolving the crystalline solid in aqueous buffers. The solubility of 1,6-anhydro-D-galactose in PBS, pH 7.2, is approximately 10 mg/ml. We do not recommend storing the aqueous solution for more than one day.

Description

1,6-Anhydro-D-galactose is a carbohydrate found in liquid smoke flavorings that is used as a tracer of the contribution of biomass burning to total atmospheric particulate matter.¹⁻³

References

1. Cordell, R.L., White, I.R., and Monks, P.S. Validation of an assay for the determination of levoglucosan and associated monosaccharide anhydrides for the quantification of wood smoke in atmospheric aerosol. *Anal. Bioanal. Chem.* **406**(22), 5283-5292 (2014).
2. Alaón, M.E., Rubio, H., Dkz-Maroto, M.C., et al. Monosaccharide anhydrides, new markers of toasted oak wood used for aging wines and distillates. *Food Chem.* **119**, 505-512 (2010).
3. Guillén, M.D. and Manzanos, M.J. Study of the volatile composition of an aqueous oak smoke preparation. *Food Chem.* **79**, 283-292 (2002).

WARNING

THIS PRODUCT IS FOR RESEARCH ONLY - NOT FOR HUMAN OR VETERINARY DIAGNOSTIC OR THERAPEUTIC USE.

SAFETY DATA

This material should be considered hazardous until further information becomes available. Do not ingest, inhale, get in eyes, on skin, or on clothing. Wash thoroughly after handling. Before use, the user must review the [complete](#) Safety Data Sheet, which has been sent via email to your institution.

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