

PRODUCT DATA SHEET

Methyl 14-methylpentadecanoate

Catalog number: 1601

Common Name: iso-Palmitic methyl ester;

iso C16:0 Methyl ester

Source: synthetic

Solubility: chloroform, ethyl ether, ethanol

CAS number: 5129-60-2

Molecular Formula: C₁₇H₃₄O₂

Molecular Weight: 270

Storage: -20°C Purity: GC > 98%

TLC System: hexane/ethyl ether,

(80:20 by vol.)

Appearance: liquid

Application Notes:

In bacteria iso-fatty acid¹ content and composition can often be used as a taxonomic marker² because iso-fatty acids are often found in bacteria but not commonly in other microorganisms. Some bacteria have iso- but not anteiso-fatty acids while others have anteiso- but not iso-fatty acids. Iso-fatty acids are found in small amounts in marine organisms and ruminants, mainly due to the food chain but also due to some *de novo* synthesis. Iso-fatty acids with a total even number of carbons are more common than a total odd number. Some waxy materials such as lanolin, as well as secretions near animal eyes, contain an unusually high amount of iso-fatty acids being employed for their lubricating effect. Branched chain fatty acids are critical for the regulation of fluidity in membranes and in membrane transport for many types of bacteria due to their having a significantly lower transition temperature than straight chain fatty acids. Iso-fatty acids have been found to be activators for various enzymes and systems and are used as protein modifiers. Although iso-even chain fatty acids are commonly derived from isobutyryl-CoA some bacteria derive all iso-even chain fatty acids via *alpha*-oxidation of iso-odd chain fatty acids.

Selected References:

- 1. T. Kaneda "Iso- and Anteiso-Fatty Acids in Bacteria: Biosynthesis, Function, and Taxonomic Significancet" *American Society for Microbiology*, Vol. 55(2) pp. 288-302, 1991
- 2. N. Jensen and M. Gross "Fast Atom Bombardment and Tandem Mass Spectrometry for Determining Iso- and Anteiso-Fatty Acids" *Lipids*, Vol. 21(5) pp. 362-365. 1986
- 3. H. Bode et al. "Biosynthesis of Iso-Fatty Acids in Myxobacteria: Iso-Even Fatty Acids Are Derived by α-Oxidation from Iso-Odd Fatty Acids" *J. Am. Chem. Soc.*, Vol. 127(2) pp 532–533, 2005

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