PRODUCT INFORMATION



Malvidin (chloride)

Item No. 19752

CAS Registry No.: 643-84-5

Formal Name: 3,5,7-trihydroxy-2-(4-hydroxy-

3,5-dimethoxyphenyl)-1-

benzopyrylium, monochloride

Synonym: Syringidin MF: C₁₇H₁₅O₇ • Cl

FW: 366.8 **Purity:** ≥98%

UV/Vis.: λ_{max} : 275, 555 nm Supplied as: A crystalline solid

-20°C Storage:

Stability: As supplied, 2 years from the QC date provided on the Certificate of Analysis, when

stored properly

Laboratory Procedures

Malvidin (chloride) is supplied as a crystalline solid. A stock solution may be made by dissolving the malvidin (chloride) in the solvent of choice. Malvidin (chloride) is soluble in organic solvents such as ethanol, DMSO, and dimethyl formamide (DMF), which should be purged with an inert gas. The solubility of malvidin (chloride) in ethanol and DMSO is approximately 16 mg/ml and approximately 25 mg/ml in DMSO.

Malvidin (chloride) is sparingly soluble in aqueous buffers. For maximum solubility in aqueous buffers, malvidin (chloride) should first be dissolved in DMF and then diluted with the aqueous buffer of choice. Malvidin (chloride) has a solubility of approximately 0.1 mg/ml in a 1:9 solution of DMF:PBS (pH 7.2) using this method. We do not recommend storing the aqueous solution for more than one day.

Description

Malvidin is an O-methylated anthocyanidin responsible for the pigments in grapes and blueberries. It demonstrates antioxidant capacity with free radical scavenging properties in vitro. 1.2 It also exhibits antihypertensive activity by inhibiting angiotensin I-converting enzyme, anti-inflammatory effects by blocking the NF-kB pathway, antiproliferative properties by inhibiting various tumor cell lines, and counteracts oxidative stress in neuronal cells. 1,3,4

References

- 1. Huang, W., Zhu, Y., Li, C., et al. Effect of blueberry anthocyanins malvidin and glycosides on the antioxidant properties in endothelial cells. Oxid. Med. Cell Longev. 2016:1591803.
- Cui, C., Zhang, S., You, L., et al. Antioxidant capacity of anthocyanins from Rhodomyrtus tomentosa (Ait.) and identification of the major anthocyanins. Food Chem. 139(1-4), 1-8 (2013).
- Andriambeloson, E., Magnier, C., Haan-Archipoff, G., et al. Natural dietary polyphenolic compounds cause endothelium-dependent vasorelaxation in rat thoracic aorta. J. Nutr. 128, 2324-2333 (1998).
- Shih, P. H., Wu, C. H., Yeh, C. T., et al. Protective effects of anthocyanins against amyloid β-peptide-induced damage in neuro-2A cells. J. Agric. Food Chem. 59(5), 1683-1689 (2011).

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

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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