

Product Datasheet

Capsaicin (orb1225108)

Catalog Number	orb1225108
Category	Small Molecules
Description	Capsaicin is an active component of chili peppers. It selectively binds to TRPV1 which is a heat-activated calcium channel. Capsaicin causes the channel to open below 37 °C This is why capsaicin is linked to the sensation of heat. (In Vitro):Capsaicin is the main Capsaicinoid in chili peppers, followed by Dihydrocapsaicin. These two compounds provide about twice hotness to the taste and nerves as the minor capsaicinoids.
Target	TRP/TRPV Channel
Purity	>98% (HPLC)
MW	305.41
Target Areas	hTRPV1(in HEK293 cell)
Solubility (25°C)	DMSO: ≥ 44 mg/mL
CAS Number	404-86-4
Formula	C ₁₈ H ₂₇ NO ₃
SMILES	CC(C)/C=C/CCCC(NCC1=CC=C(O)C(OC)=C1)=O
Chemical Name	8-Methyl-N-vanillyl-(trans)-6-nonenamide
Storage	Storage temperature: -20°C. Stability: ≥ 2 years
Note	For research use only
Expiration Date	12 months from date of receipt.

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