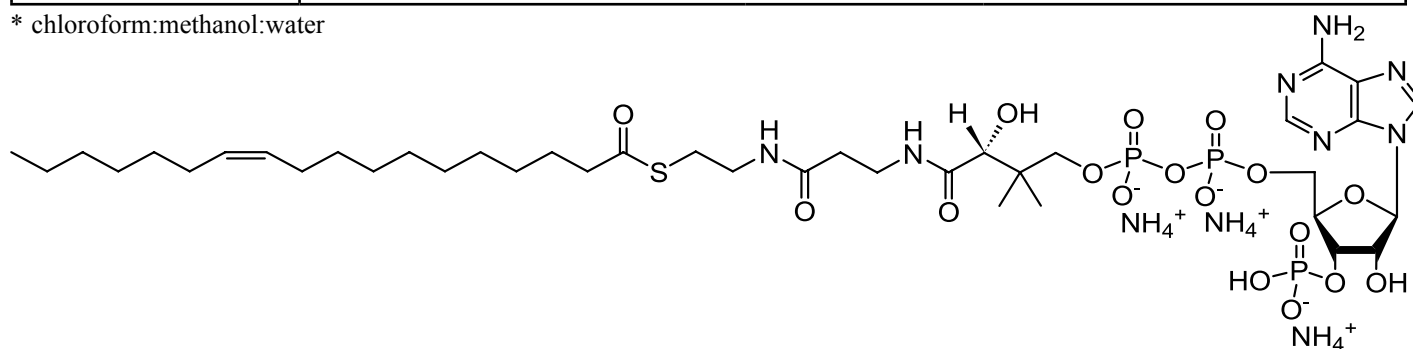


TECHNICAL DATA SHEET

(11Z-octadecenoyl) Coenzyme A (ammonium salt)

Catalog Number	870730	Physical state	Powder
Purity	> 99%	Transition temp.	No data
CAS	852060-66-3	CMC	No data
Synonyms	18:1 (n7) Coenzyme A; vaccenoyl CoA	pK _a	No data
Molec. Formula	C ₃₉ H ₇₇ N ₁₀ O ₁₇ P ₃ S	TLC mobile phase	C:M:W*, 50:40:10, v/v Dissolve in: C:M:W*, 80:20:2, v/v
MW	1,082.440	Exact Mass	1,083.072
Percent composition	C 43.25% H 7.17% N 12.93% O 25.11% P 8.58% S 2.96%		
Stability	Store in <-20°C freezer for six months		
Solubility	Soluble in water, methanol:water, C:M:W* 80:20:2 to 65:25:4, v/v		
Web link	870730		

* chloroform:methanol:water



Description: Long chain fatty acids are well known as a main component of phospholipid bilayers. Many fatty acids are activated to the acyl CoA's, critical for metabolism (Hamilton, 2007). Acyl coenzyme A's are the precursors of sphingolipids, the predominant stored fatty acids. Fatty acyl-coenzyme A's play a role in most fatty acid modification reactions (Leonhardt and Langerhans, 2004; Haynes *et al*, 2008), are a part of nuclear signaling (Schroeder *et al*, 2008) and are involved in post-translational protein modification and in gene regulation (Haynes *et al*, 2008; Schroeder *et al*, 2008). Because of these diverse functions, fatty acyl CoA's have been implicated in obesity (Leonhardt and Langerhans, 2004; Schroeder *et al*, 2008), cardiovascular disease, diabetes mellitus and cancer (Schroeder *et al*, 2008). Quantitating the picomole amounts of fatty acyl CoA's present in cells has proven challenging. Recently, analytical determination of subpicomole amounts of long chain fatty acyl CoA's from myristoyl- (C14:0-) to ceratoyl (C26:0-) in mammalian cells has been accomplished using HPLC and mass spectrometric methods (Haynes *et al*, 2008).

Product use: A stock solution may be prepared by dissolving the fatty acyl CoA in distilled/deionized water or buffer that has been sparged with nitrogen to remove oxygen (heat and/or sonication may be necessary to dissolve long chain fatty acyl CoA's). Fatty acyl CoA's are soluble in water to ≤ 50 mg/mL. The aqueous solution should be stored at 2-8°C and used within 1 day. Fatty acyl CoA's are not stable in aqueous solution and will degrade rapidly when stored in water. For long term storage, Avanti recommends that fatty acyl CoA's be stored as a powder at -20°C. The product should be stable in this form for at least 6 months.

References:

- Haynes, CA *et al* (2008) Quantitation of fatty acyl-coenzyme As in mammalian cells by liquid chromatography-electrospray ionization tandem mass spectrometry. *J Lipid Res* 49: 1113-1125
- Schroeder F *et al* (2008) Role of fatty acid binding proteins and long chain fatty acids in modulating nuclear receptors and gene transcription. *Lipids*. 43(1):1-17
- Hamilton, JA (2007) New insights into the roles of proteins and lipids in membrane transport of fatty acids. *Prostaglandin Leukot Essent Fatty Acids*. 77(5-6):355-61
- Leonhardt M, Langerhans W (2004) Fatty acid oxidation and control of food intake. *Physiol Behav*. 83(4):645-51

Related products: [AcylCoenzymeA](#)
[Sphingolipids](#)
[LIPID MAPS Mass spectrometry lipid standards](#)

MSDS: Available on Avanti's website for product number 870730

