[ **Product Information** ]

**Name:** Capsaicin  
**Catalog No.:** CFN99917  
**Cas No.:** 404-86-4  
**Purity:** >=98%  
**M.F:** C₁₈H₂₇NO₃  
**M.W:** 305.42  
**Physical Description:** White powder  
**Synonyms:** (E)-N-[(4-Hydroxy-3-methoxyphenyl)methyl]-8-methyl-6-nonenamide; 8-Methyl-N-vanillyl-6-nonenamide;(E)-8-Methyl-N-vanillyl-6-nonenamide.

[ **Intended Use** ]

1. Reference standards;  
2. Pharmacological research;  
3. Food research;  
4. Synthetic precursor compounds;  
5. Intermediates & Fine Chemicals;  
6. Others.

[ **Source** ]

The fruits of *Capsicum annuum* L.
**[Biological Activity or Inhibitors]**
Capsaicin, the main pungent ingredient in 'hot' chilli peppers, elicits a sensation of burning pain by selectively activating sensory neurons that convey information about noxious stimuli to the central nervous system.[1]

Treatment of immortalized stromal-like and epithelial-like endometriotic cells with capsaicin resulted in inhibition of proliferation in a concentration-dependent manner, endometriotic cells are more sensitive to capsaicin treatment than immortalized endometrial cells, suggesting that capsaicin may be an admissible drug candidate for treating endometriosis.[2]

Capsaicin has antioxidant activity, it is more effective than melatonin in suppressing the formation of lipid hydroperoxides but not as effective as butylated hydroxytoluene (BHT). [3]

**[Solvent]**
Chloroform, Dichloromethane, Ethyl Acetate, DMSO, Acetone, etc.

**[HPLC Method]**[4]
Mobile phase: Acetonitrile- H2O=70:30 ;
Flow rate: 1.0 ml/min;
Column temperature: 40 °C;
The wavelength of determination: 280 nm.

**[Storage]**
2-8°C, Protected from air and light, refrigerate or freeze.

**[References]**

[Contact]

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