

## Malic acid Datasheet

4<sup>th</sup> Edition (Revised in July, 2016)

### [ Product Information ]

**Name:** Malic acid

**Catalog No.:** CFN90558

**Cas No.:** 6915-15-7

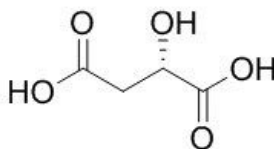
**Purity:** 98%

**M.F:** C<sub>4</sub>H<sub>6</sub>O<sub>5</sub>

**M.W:** 134.09

**Physical Description:** Powder

**Synonyms:** alpha-Hydroxysuccinic acid;Butanedioic acid, hydroxy-;DL-Malic acid.



### [ Intended Use ]

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

### [ Source ]

The herbs of *Scutellaria barbata* D. Don.

### [ Biological Activity or Inhibitors ]

Malic acid supplementation in lactating cow diets is effective at increasing microbial N production and microbial efficiency measured in vitro and milk yield.<sup>[1]</sup>

Malic acid is a C 4 -dicarboxylic acid and an intermediate of tricarboxylic acid (TCA) cycle, it has been widely used in the polymer, food and pharmaceutical industries.<sup>[2]</sup>

Use of an edible film coating containing nisin, organic acids(such as malic acid, ethylenediamine tetraacetic acid ), and natural extracts is a promising means of controlling the growth and recontamination of *L. monocytogenes*, *S. typhimurium*, and *E. coli* O157:H7 in ready-to-eat poultry products. <sup>[3]</sup>

### **[ Solvent ]**

Chloroform, Dichloromethane, Ethyl Acetate, DMSO, Acetone, etc.

### **[ HPLC Method ]<sup>[4]</sup>**

Mobile phase: Acetonitrile- 0.025 M KH<sub>2</sub>PO<sub>4</sub> buffer(pH 2.5)=5:95 ;

Flow rate: 1.0 ml/min;

Column temperature: 25 °C;

The wave length of determination: 210 nm.

### **[ Storage ]**

2-8°C, Protected from air and light, refrigerate or freeze.

### **[ References ]**

[1] Sniffen C J, Ballard C S, Carter M P, et al. *Anim. Feed Sci. Techn.*, 2006, 127(1-2): 13-31.

[2] Moon S Y, Hong S H, Kim T Y. *Biochem. Eng. J.*, 2008, 40(2):312-20.

[3] Gadang V P, Hettiarachchy N S, Johnson M G, et al. *J. Food Sci.*, 2008, 73(8):389-94.

[4] Qiao C S, Jiang S L, Ma Z W, et al. *Modern Food Science & Technology*, 2012, 28(4):453-5.

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