

Nonivamide Datasheet

4th Edition (Revised in July, 2016)

[Product Information]

Name: Nonivamide

Catalog No.: CFN90179

Cas No.: 2444-46-4

Purity: >=98%

M.F: C₁₇H₂₇NO₃

M.W: 293.40

Physical Description: Powder

Synonyms: N-[(4-hydroxy-3-methoxyphenyl)methyl]nonanamide.

HO

[Intended Use]

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

[Source]

The fruits of Capsicum annuum L.

[Biological Activity or Inhibitors]

Nonivamide and capsaicin are novel skin permeation enhancers for indometacin.[1]

Nonivamide has antioxidant activity, it has the efficacy to protect linoleic and cholesterol

against free radical attack.[2]

Nonivamide can enhance miRNA let-7d expression and decrease adipogenesis

peroxisome - proliferator activated receptor γ (PPARγ) expression in 3T3-L1 cells; it may

be effective anti-obesity agents by reducing energy intake, enhancing energy metabolism,

decreasing serum triacylglycerol content, and inhibiting adipogenesis via activation of the

transient receptor potential cation channel subfamily V member 1 (TRPV1). [3]

Nonivamide possesses similar anti-inflammatory potential as capsaicin and t-pellitorine ,it

exploits an anti-inflammatory effect by inhibiting the EC-LPS induced activation of the

MAPK pathway in U-937 macrophages, in addition, the TRP channel activation plays a

role in the anti-inflammatory capacity of capsaicin and nonivamide.[4]

[Solvent]

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

[HPLC Method]^[5]

Mobile phase: Acetonitrile-0.5% Formic acid in water, gradient elution;

Flow rate: 1.0 ml/min;

Column temperature: 30 °C;

The wave length of determination: 280 nm.

[Storage]

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

[References]

[1] Fang J Y, Fang C L, Hong C T, et al. Eur. J. Pharm. Sci., 2001, 12(3):195-203.

[2] Rosa A, Appendino G, Melis M P, et al. Chem. Biol. Interact., 2009, 180(2):183-92.

[3] Rohm B, Holik A K, Kretschy N, et al. J. Cell. Biochem., 2015, 116(6):1153-63.

[4] Walker J, Ley J P, Schwerzler J, et al. Mol. Nutr. Food Res., 2016,9,26.

[5] Nobuyuki Kozukue , Jaesook Han , Etsuko Kozukue , *et al. J. Agr. Food Chem., 2005,* 53(23):9172-81.

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