

## Our Glycerides

Glycerides, also referred to as acylglycerols or glycerolipids, are esters formed from glycerol and fatty acids. Glycerol has three hydroxyl functional groups that are esterified with one, two, or three fatty acids to form monoglycerides, diglycerides, and triglycerides. Vegetable oils and animal fats contain mostly triglycerides, that is broken down by natural enzymes into mono- and diglycerides and free fatty acids and glycerol.

Larodan offers synthetic glycerides in mg up to multi g scale. Standard purity is above 99%. All products come with a certificate of analysis.

### Monoglycerides

(MAG, MG)

1-position

2-position

### Diglycerides

(DAG,DG)

1,2-Single fatty acids

1,3-Single fatty acids

1,2-Mixed fatty acids

1,3-Mixed fatty acids

### Triglycerides

(TAG, TG)

Single fatty acids

Two mixed fatty acids

Three mixed fatty acids

### Isotopically labeled

### Customized

### Mixtures

### 1,3-Dinonadecanoïn

Product #:

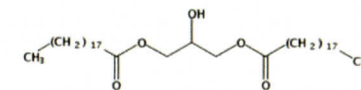
32-1903

CAS #:

372490-74-9

Lipid #:

DG (19:0/0:0/19:0)



### 1-Palmitin-2-Olein-3-Stearin

Product #:

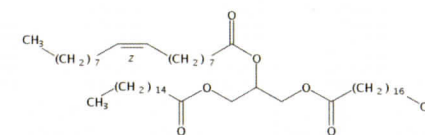
34-3001

CAS #:

2190-27-4

Lipid #:

TG (16:0/18:1/18:0)



### 1-Palmitin-2-Stearin-3-Olein

Product #:

34-3002

CAS #:

2190-28-5

Lipid #:

TG (16:0/18:0/18:1)

