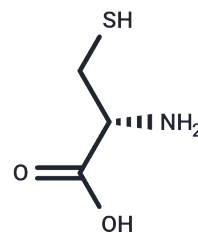


L-Cysteine

Chemical Properties

CAS No. :	52-90-4
Formula:	C ₃ H ₇ NO ₂ S
Molecular Weight:	121.16
Appearance:	no data available
Storage:	Powder: -20°C for 3 years In solvent: -80°C for 1 year



Biological Description

Description	L-Cysteine (L-(+)-Cysteine) is a non-essential sulfur-containing amino acid in humans. L-Cysteine is important for protein synthesis, detoxification, and diverse metabolic functions. Found in beta-keratin, the main protein in nails, skin, and hair, L-Cysteine is important in collagen production, as well as skin elasticity and texture. Also required in the manufacture of amino acid taurine, L-Cysteine is a component of the antioxidant glutathione, and plays a role in the metabolism of essential biochemicals such as coenzyme A, heparin, and biotin.
Targets(IC50)	Endogenous Metabolite

Solubility Information

Solubility	DMSO: Insoluble, H ₂ O: 10 mM, Sonication is recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)
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Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	8.2535 mL	41.2677 mL	82.5355 mL
5 mM	1.6507 mL	8.2535 mL	16.5071 mL
10 mM	0.8254 mL	4.1268 mL	8.2535 mL
50 mM	0.1651 mL	0.8254 mL	1.6507 mL

Please select the appropriate solvent to prepare the stock solution, according to the solubility of the product in different solvents. Please use it as soon as possible.

Reference

McGavigan AK, et al. L-cysteine suppresses ghrelin and reduces appetite in rodents and humans. Int J Obes (Lond). 2015 Mar;39(3):447-55.

Li L, Gu X, Wang J, et al. Amino Acid Detection with Bare Eyes Based on Two Different Concentrations of Iodides as Sensor Receptors. Food Analytical Methods. 2021: 1-9

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