Larodan
A part of ABITEC Corporation

LIPIDS FOR

FOOD OIL CHEMISTRY

OUR LIPIDS

One of the primary functions of lipids in biological systems is to store energy in the form of acylglycerols (commonly called glycerides), especially triglycerides. These consist of 1, 2, or 3 fatty acyl groups coupled to a glycerol backbone via ester linkages to yield mono-, di-, or tri-glycerides. The vast majority of dietary lipids occur in this form, and as the primary component of adipose tissue, they are also the manner in which excess energy can be stored for later use. Depending on the specific fatty acyl composition, these glycerides may occur as either solids at room temperature (fats) or liquids (oils).

In addition to glycerides, a number of other lipids are of particular importance in food oil chemistry including phospholipids (emulsifiers such as Lecithin), sterols, and MCPDs/GEs - trace contaminants which may be produced during the processing of food oils.

Since 1964, Larodan has been a world leader in small-scale, high purity lipid synthesis. We offer an expansive catalog of these compounds and are often able to facilitate additional requests via customized chemistry solutions. Whether you need reference standards for quality control, are formulating new products, looking to enhance taste/texture, or studying the physical or nutritional properties of lipids, Larodan is the ideal partner for anyone working with fats and food oils!

Customized Chemistry Solutions

Acylglycerols:

-Mono-, di-, and tri-glycerides
-Uniform or mixed acyl chains
-Stereospecific acyl positioning (1, 2, or 3 position)
-Stable Isotope Labeled (Deuterium/13C)

Monochloropropanediols (MCPD) and Glycidyl Esters (GE):

-Free MCPD/Glycidol and their esters
-2-MCPD
-3-MCPD
-Monobromo/Monoiodopropanediols (MBPD/MIPD)
-Stable Isotope Labeled (Deuterium/13C)

Cholesterol/Sterols

Phospholipids:

-Natural or Synthetic
-Egg/Soy/Others
-Phosphatidylcholine (PC)
-Phosphatidylethanolamine (PE)
-Phosphatidylglycerol (PG)
-Phosphatidylserine (PS)
-Phosphatidic Acid (PA)
-Phosphatidylinositol (PI)

Bulk Lipids (FFA, Methyl and Ethyl Esters)

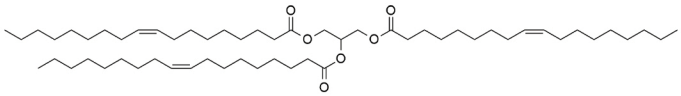
-DHA
-EPA
-Oleic Acid
-Linoleic Acid
-Others by request

STABLE ISOTOPE LABELED

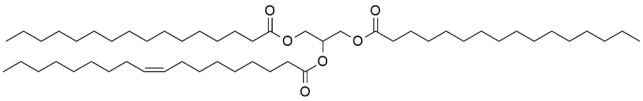
CUSTOMIZED CHEMISTRIES

RESEARCH USE ONLY

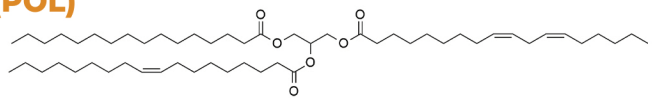
Triolein
Product Number: 33-1810
CAS number: 122-32-7



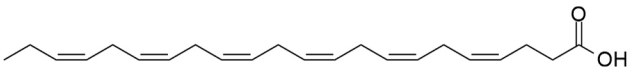
1,3-Palmitin-2-Olein (POP)
Product number: 34-1611
CAS number: 2190-25-2



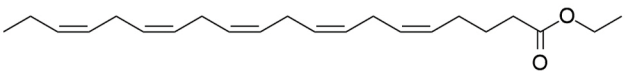
1-Palmitin-2-Olein-3-Linolein (POL)
Product number: 34-3012
CAS number: 2680-59-3



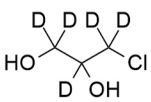
Docosahexaenoic acid (DHA)
Product number:10-2206
CAS number: 6217-54-5



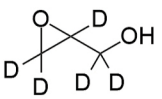
Ethyl 5(Z),8(Z),11(Z),14(Z),17(Z)-Eicosapentaenoate
Product number: 30-2005
CAS number: 86227-47-6



3-Chloro-1,2-propanediol-d5
Product number: 41-3012
CAS number: 342611-01-2



Glycidol-d5
Product number: 41-4101
CAS number: 1246819-20-4



About Larodan

Larodan manufactures high purity lipids for use as reference standards, reagents and ingredients. Our comprehensive catalog of compounds includes most classes of lipids - from fatty acids and oxylipins to glycerides and phospholipids. In addition, we offer custom synthesis of novel lipids and lipid-like compounds. Applications for our products range from bioscientific research and pharmaceutical science to food oil chemistry and nutritional science. Our customers are research institutions and companies all over the world. Our facilities are located at the Karolinska Institute campus in Stockholm, Sweden. Since 2020 we are part of the ABF Group together with our parent company ABITEC Corporation. Larodan – research grade lipids since 1963.

Larodan AB

Karolinska Institutet Science Park
Retzius väg 8
SE-17165 Solna
Sweden

info@larodan.com

Larodan
A part of ABITEC Corporation

www.abiteccorp.com | www.larodan.com