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Product Datasheet

GC1201 - D-(+)-Trehalose dihydrate, Ph. Eur. grade

Product Details

Product Name D-(+)-Trehalose dihydrate, Ph.

Eur. grade

Glentham Code GC1201 **CAS Number** 6138-23-4 **EINECS** 202-739-6

Numéro MDL MFCD00071594

CAS 99-20-7

supplémentaire

Related Categories

Carbohydrates, Core Carbohydrates, Biochemicals,

Reagents for Cell Culture,

Oligosaccharides

Structure

Molecular Weight : 378.33

Molecular Formula $: C_{12}H_{22}O_{11} \cdot 2H_2O$

Storage

Recommended storage temperature: +20°C.

Hazards and Transport

Not classified as hazardous under CLP. Not classified as dangerous for transport.

Glentham Product Specification

: White crystalline powder Physical

Description

Identification : A, B, C according to Ph. Eur.

Solubility (10% in : Clear, colourless solution water)

pH (10% in

: 4.5 - 6.5

water)

Specific Optical

: +197 - +201°

Rotation

: ≤ 0.5% (glucose) Impurity A

Impurity B : ≤ 0.5% (oligosaccharides)

Any Unspecified

Impurity

: ≤ 0.2%

Total Impurities : ≤ 1.0% Chlorides ≤ 125ppm ≤ 200ppm Sulphates **Heavy Metals** ≤ 5ppm

Soluble Starch To pass test (no blue colour)

Sulphated Ash ≤ 0.1% Water : 9.0 - 11.0 % Total Aerobic : ≤ 1000CFU/g

Microbial Count

Total Yeast and Mould Count

: ≤ 100CFU/g

Escherichia coli : Absent Salmonella Absent

99.0 - 101.0 % (anhydrous basis) Assay

Pharmacopoeia Specification(s)

Ph. Eur.

Version

: v1.0

About D-(+)-Trehalose dihydrate, Ph. Eur. grade

Trehalose is a disaccharide composed of two α-glucose units. It is a carbohydrate reserve in microorganisms and aids in surviving adverse environmental conditions such as freezing and dehydration. Trehalose can be used as a cryoprotectant in cell-freezing media.

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