
Product Data Sheet

Product Name: H-Glu(Leu-OH)-OH

Cat. No.: GA22358

Chemical Properties

Cas. No. 2566-39-4

Formula $C_{11}H_{20}N_2O_5$ M.Wt 260.29

Solubility DMSO : ≥ 100 mg/mL (384.19 mM) Storage Store at $-20^{\circ}C$

General tips For obtaining a higher solubility , please warm the tube at $37^{\circ}C$ and shake it in the ultrasonic bath for a while. Stock solution can be stored below $-20^{\circ}C$ for several months.

Shipping Condition Evaluation sample solution : ship with blue ice All other available size: ship with RT , or blue ice upon request.

Structure

Background

H-Glu(Leu-OH)-OH is a dipeptide that acts as the key kokumi molecule enhancing mouthfulness and complex taste continuity of the matured cheese [1]. H-Glu(Leu-OH)-OH can induce Ca^{2+} flux and desensitize cells for elicitation with *P. infestans* mycelium extract and different microbe-associated molecular patterns (MAMPs) [2]. H-Glu(Leu-OH)-OH is widely used to enhance the flavor of fermented foods [3].

References:

[1] Toelstede S, Dunkel A, Hofmann T. A series of kokumi peptides impart the long-lasting mouthfulness of matured Gouda cheese[J]. Journal of agricultural and food chemistry, 2009, 57(4): 1440-1448.

[2] Westphal L, Strehmel N, Eschen-Lippold L, et al. pH effects on plant calcium fluxes: lessons from acidification-mediated calcium elevation induced by the γ -glutamyl-leucine dipeptide identified from *Phytophthora infestans*[J]. Scientific Reports, 2019, 9(1): 4733.

[3] Yan B, Chen Y Y, Wang W, et al. γ -Glutamyl cysteine ligase of *Lactobacillus reuteri* synthesizes γ -glutamyl dipeptides in sourdough[J]. Journal of agricultural and food chemistry, 2018, 66(46): 12368-12375.

Caution: Product has not been fully validated for medical applications. For research use only.

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