Creative Enzymes®

Myricetin

Cat. No. EXTZ-742

Lot. No. (See product label)

Introduction

Description	Myricetin is a flavonoid compound extracted from the bark of the myrtle (Myricaceae) plant. It possesses a wide range of benefits, including scavenging free radicals, antioxidant activity, antitumor effects, reducing neurotoxicity, influencing lymphocyte activation and proliferation, inhibiting platelet-activating factor, lowering blood glucose levels, alleviating alcohol poisoning, preventing alcoholic liver disease and fatty liver disease, inhibiting hepatocyte degeneration, reducing the incidence of liver cancer, protecting the liver, and reducing inflammation. It also strongly inhibits yeast α-glucosidase, glucosidase I, in vitro glucosidase I, and xanthine oxidase in milk. High-purity myricetin is now widely used in the food, pharmaceutical, and personal care industries.
Applications	Food and health supplements

Product Information

Source	Bark or leaves of the bayberry tree.
Appearance	Yellow crystalline powder
CAS No.	529-44-2
Molecular Formula	C15H10O8
Molecular Weight	318.24
Purity	98%