>>**Derivative:** 1',2,3',6'-Tetrakis(3-methylbutanoyl), 4'-(2*S*-methylbutanoyl)
Synonym(s): Atractysucrose Ic

Molecular Formula: $C_{37}H_{62}O_{16}$
Molecular Weight: 762.887
Accurate Mass: 762.40379
Percentage Composition: C 58.25%; H 8.19%; O 33.56%
Biological Source: Constit. of the rhizomes of *Atractylodes lancea*

>>**Derivative:** 2,3',4',6'-Tetrakis(3-methylbutanoyl), 1'-(2-methylpropanoyl)
Synonym(s): Atractysucrose IIa

Molecular Formula: $C_{36}H_{60}O_{16}$
Molecular Weight: 748.86
Accurate Mass: 748.38814
Percentage Composition: C 57.74%; H 8.08%; O 34.18%
Biological Source: Constit. of the rhizomes of *Atractylodes lancea*

>>**Derivative:** 2,3',4',6'-Tetrakis(3-methylbutanoyl), 1'-(2*S*-methylbutanoyl)
Synonym(s): Atractysucrose Ib

Molecular Formula: $C_{37}H_{62}O_{16}$
Molecular Weight: 762.887
Accurate Mass: 762.40379
Percentage Composition: C 58.25%; H 8.19%; O 33.56%
Biological Source: Constit. of the rhizomes of *Atractylodes lancea*

>>**Derivative:** 1',2,3',4',6'-Pentakis(3-methylbutanoyl)
Synonym(s): Atractysucrose Ia

Molecular Formula: $C_{37}H_{62}O_{16}$
Molecular Weight: 762.887
Accurate Mass: 762.40379
Percentage Composition: C 58.25%; H 8.19%; O 33.56%
Biological Source: Constit. of the rhizomes of *Atractylodes lancea*

>>**Derivative:** 2,3,4-Tris(3-methylpentanoyl)(*S*-), 6-Ac

Molecular Formula: $C_{32}H_{54}O_{15}$
Molecular Weight: 678.77
Accurate Mass: 678.346275
Percentage Composition: C 56.62%; H 8.02%; O 35.36%
Biological Source: Present in tobacco
Optical Rotation: $[\alpha]_D$ +70 (c, 0.4 in EtOH)

>>**Derivative:** Monohexadecanoyl
Synonym(s): β-D-Fructofuranosyl α-D-glucopyranoside monohexadecanoate, 9Cl. Sucrose monopalmitate, 8Cl. Sucrapan P. Sucrodet. Ryoto Sugar Ester P-170

CAS Registry Number: 26446-38-8

Molecular Formula: $C_{28}H_{52}O_{12}$
Molecular Weight: 580.712
Accurate Mass: 580.34588
Percentage Composition: C 57.91%; H 9.03%; O 33.06%
Source/Synthesis: Enzymically synthesised by a transesterification reaction of sucrose with methyl palmitate
Use/Importance: Inhibits deterioration of starch in wheat flour, and growth of microorganisms in soft drinks. Emulsifier, smooth texture agent, antifreeze and dispersing agent for foods. Component of protective coatings for fruit
Melting Point: Mp 60-62°
Optical Rotation: $[\alpha]_D^{20}$+36 (c, 1 in EtOH)