

Inositol (CAS 87-89-8) Market Research Report 2026

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Abstracts

Inositol (CAS 87-89-8) Market Research Report 2026 presents comprehensive data on Inositol markets globally and regionally (Europe, Asia, North America etc.)

The report includes Inositol description, covers its application areas and related patterns. It overviews Inositol market, names Inositol producers and indicates its suppliers.

Besides, the report provides Inositol prices in regional markets.

In addition to the above the report determines Inositol consumers in the market.

BAC Reports offers its clients in-depth market research of chemical industry products on the global and regional markets (North & Latin America, Asia Pacific, European Union, Russia and CIS).

We can analyze the following elements for each chemical product in any country or region:

capacities and production

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market price trends

exports and imports

existing technologies

feedstock market condition

market news digest

market forecast.

Inositol (CAS 87-89-8) Market Research Report 2026 can feature:

market condition and estimations, market forecast

chemical product ranges, trademarks, analogous products, application areas

regional and global producers, consumers and traders (including contact details).

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*Please note that Inositol (CAS 87-89-8) Market Research Report 2026 is a half ready publication and contents are subject to change. It only requires updating with the help of new data that are constantly retrieved from Publisher's databases and other sources. This updating process takes 5-7 business days after order is placed. Thus, our clients always obtain a revised and updated version of each report. Please also note that we do not charge for such an updating procedure. BAC Reports has information for more than 25,000 different chemicals available but it is impossible to have all reports updated immediately. That is why it takes 5-7 days to update a report after an order is received.

About

Product Name:	Inositol
Synonyms:	Cyclohexane-1,2,3,4,5,6-hexol Cyclohexanehexol Hexahydroxycyclohexane Myo-inositol Inositol, i- Cyclohexitol meso-myo-Inositol

CAS#:	87-89-8
Formula:	$C_6H_{12}O_6$
Molecular Weight:	180.16
Appearance:	White crystalline powder
Usage:	Antidepressent.

Myo-inositol, also known as inositol, meso-Inositol, Muco-Inositol, mesoinositol, Scyllo-inositol, Allo-inositol, epi-Inositol, Myoinositol, Dambrose, chiro-inositol, i-Inositol, Meat sugar, Iso-inositol, Phaseomannite, Phaseomannitol, Mesoinosite, Quercinitol, Inositene, Inositina, is the most common form of inositol that is a natural nutrient found in many foods such as fruits, nuts, beans and classified as a carbocyclic polyol. Myo-inositol is a white solid with molecular weight 180.15 and molecular formula $C_6H_{12}O_6$. The melting point of the powder is 222-227 °C. Myo-inositol is incompatible with strong oxidizing agents.

Myo-inositol is processed from glucose-6-phosphate. First, glucose-6-phosphate is isomerised to myo-inositol 1-phosphate. Then, myo-inositol 1-phosphate is dephosphorylated by an inositol monophosphatase enzyme to myo-inositol. Naturally, the product is synthesized in the kidneys.

Myo-inositol is a vital structural basis for a number of secondary messengers in eukaryotic cells, and a significant component of the structural lipids phosphatidylinositol. Myo-inositol prevents and controls the collection of fats in the liver, helps the body to maintain a healthy metabolism. Furthermore, the product promotes healthy hair growth. Myo-inositol is considered to be a necessary nutrient for brain nourishing. A deficiency of the product in the human body can lead to constipation, high cholesterol, problems with vision and general eye health, and hair loss. Myo-inositol is believed to affect such illnesses as depression and cancer. In conjunction with other nutrients myo-inositol can help a body to recover from a disease.

Transient discomfort of eyes characterized by pain and redness, nausea, vomiting are possible health effects that can be caused by exposure to myo-inositol. However, these health effects described are based on experience with chemically related materials.

Myo-inositol market is covered in the study Myo-inositol (CAS 87-89-8) Market Research Report 2013. The report encompasses proper description of the product, unveils application areas, and briefly summarizes patents in the sphere. It overlooks Myo-inositol market situation, names manufacturers, suppliers as well as users. The report also provides current Myo-inositol prices in the market.

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