Riboflavin is one of the essential water soluble vitamins. It is made by all plants and many microorganisms, but not by higher animals. Riboflavin is the precursor for the active enzyme cofactors riboflavin 5'-monophosphate (also called flavin mononucleotide or FMN) and flavin adenine dinucleotide (FAD). Flavin nucleotides function as prosthetic groups of oxidation-reduction enzymes known as flavoproteins. These enzymes function in the oxidative degradation of pyruvate, fatty acids, and amino acids. The flavins are reversibly reduced by the action of flavoproteins to form FMNH$_2$ and FADH$_2$.

Riboflavin deficiency in the diet results in a well-defined syndrome known as ariboflavinosis, having symptoms including cheilosis, angular stomatitis, glossitis, keratitis, and seborrheic dermatitis. Riboflavin is essential for the proper utilization of other vitamins such as pyridoxine or nicotinic acid, so its deficiency may cause symptoms which are related to deficiencies of other vitamins.

Precautions and Disclaimer
For Laboratory Use Only. Not for drug, household or other uses.

Preparation Instructions
Riboflavin is slightly soluble in water. One g dissolves in 3 - 15 L water, depending on the crystal structure. It is less soluble in alcohol than in water (4.5 mg in 100 ml of absolute ethanol at 27 °C). Riboflavin is very soluble in dilute alkalies, but is unstable. A 10 mg/ml solution in 0.1 M NaOH forms a clear, yellow to orange solution.

Storage/Stability
The flavins are light sensitive and unstable in alkaline solutions. The dry solid is stable to diffuse light, but is highly photolabile in solution, especially in alkaline solutions. Neutral and acidic solutions are stable in the dark (3% decomposition per month at 27 °C at pH 6.0). Acidic solutions may be sterilized by autoclaving.

References
2. USP 25, p. 1527.