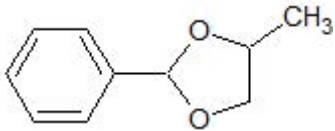


BENZALDEHYDE PG ACETAL (Code: BPGA)

Olfactive Note: Bitter, Cresylic, Floral, Mildly fruity odor

Reportedly found in port wine. In flavor compositions, used to imitate Almond, Cherry, Nut etc. Ingredient for beverages and candies Flavouring. Also used as a stabiliser for aspartame in chewing-gum formulations. In "Bitter Almond" flavor provide high stability and low volatility.

Chemical Formula	C ₁₀ H ₁₂ O ₂		Use Level	Up to 326 ppm in Flavor
Molecular Weight (gm/Mol)	164.20			Up to 8% in Fragrance
Log P (o/w)	2.119			
Solubility in Water @ 25 °C	2119 mg/L			
		4-methyl-2-phenyl-1,3-dioxolane		

<input checked="" type="checkbox"/> Synthetic substance	<input checked="" type="checkbox"/> Nature-Identical	<input type="checkbox"/> Artificial	<input checked="" type="checkbox"/> Food Grade	<input checked="" type="checkbox"/> Kosher
---	--	-------------------------------------	--	--

PHYSICO-CHEMICAL PROPERTIES

Appearance	Colorless to pale yellow oily liquid
Purity (by GLC)	96% min.
Boiling Point	83 °C to 85 °C @ 4 mmHg
Boiling Point	125 °C @ 24 mmHg
Acid Value	1 max. (mgKOH/gm)
Flash Point	>110 °C
Specific Gravity	1.0610 - 1.0710 @ 25 °C
Refractive Index	1.5084 - 1.5184 @ 20 °C
Tenacity	48 Hrs at 100%
Vapour Pressure	0.053000 mmHg @ 25 °C
Solubility in Ethanol	Soluble
Solubility in Propylene Glycol	Poorly Soluble

REGULATORY REFERENCES

CAS No.	2568-25-4
FEMA	2130
EINECS	219-906-4
CoE	2226
FL No.	06.032
JECFA	839
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Registration	No
Export Tariff Code	2913.00.5000
Anti-Oxidants/Stabilizers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Derived from GMO?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
GMO as process aid?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Synonyms: Benzaldehyde P.G.A.; Benzaldehyde Propyleneglycol acetal; 4-Methyl-2phenyl-m-dioxolane; 1,3-Dioxolane, 4-methyl-2-phenyl- ;

Packing: As per Customer's requirement

Storage: Shelf life of 24 months from the date of manufacturing. Stable when stored in tightly sealed containers. Keep in cool and dry area, away from direct heat and light. If stored for more than 12 months, quality should be checked before use.