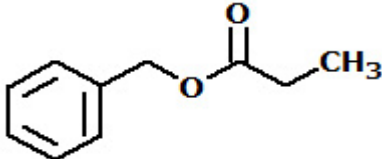


BENZYL PROPIONATE

(Code: BP)

Olfactive Note: Sweet, fruity-floral, Jasmine type odor

Widely used as a modifier for benzyl acetate in jasmine and in rose fragrances.
Used in flavor compositions for imitation apple, banana, berry, grape, pear, pineapple etc.

Chemical Formula	C ₁₀ H ₁₂ O ₂		Use Level	Up to 150 ppm in Flavor
Molecular Weight (gm/Mol)	164.21			Up to 10% in Fragrance
Log P (o/w)	2.57			
Solubility in Water @ 25 °C	416 mg/L		benzyl propanoate	
<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	Clear colorless oily liquid
Purity (by GLC)	99% min.
Specific Gravity	1.028 - 1.032 @ 25 °C
Refractive Index	1.4960 - 1.5000 @ 20 °C
Boiling Point	222 °C @ 760 mmHg
Flash Point (TCC)	>93.33 °C
Tenacity	8 Hrs at 100%
Solubility in Ethanol	1ml soluble in 3ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.065000 mmHg @ 25 °C
Vapour Density	5.66 (Air=1)
Benzyl Alcohol content	As per IFRA standard

REGULATORY REFERENCES

CAS No.	122-63-4
FEMA	2150
EINECS	204-559-3
CoE	413
FL No.	09.132
JECFA	842
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.3000
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: Propionic acid Phenylmethyl ester, Propionic acid benzyl ester, Phenylmethyl propionate.

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.