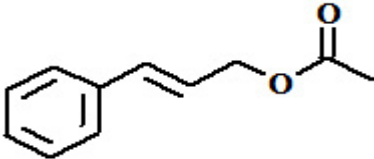


CINNAMYL ACETATE

(Code: CACT)

Olfactive Note: Sweet, floral, spicy, cinnamon odor

Used as a modifier for Cinnamic alcohol. It has good fixative properties and used in blossom compositions. Useful for cinnamon-fruity effects in many perfume compositions. Also used in Cosmetics as perfuming agent. Used in flavor for imitation Apple, Apricot, Berry, Cinnamon, Cassia, Pineapple, Vanilla, etc.

Chemical Formula	C ₁₁ H ₁₂ O ₂		Use Level	Up to 16 ppm in Flavor
Molecular Weight (gm/Mol)	176.23			Up to 8% in Fragrance
Log P (o/w)	2.641			
Solubility in Water @ 25 °C	334 mg/L			
		3-phenylprop-2-enyl acetate		
<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 liquid
Purity (by GLC)	98% min. (sum of isomers)
Specific Gravity	1.047 - 1.054 @ 25 °C
Refractive Index	1.5300 - 1.5440 @ 20 °C
Boiling Point	262 °C to 265 °C @ 760 mmHg
Flash Point (TCC)	118 °C
Tenacity	124 Hrs
Solubility in Ethanol	1ml soluble in 5ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.011000 mmHg @ 25 °C
Vapour Density	6.08 (Air=1)
Cinnamic Alcohol content	As per IFRA standard

REGULATORY REFERENCES

CAS No.	103-54-8
FEMA	2293
EINECS	203-121-9
CoE	208
FL No.	09.018
JECFA	650
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.9050
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: (2E)-3-Phenylprop-2-en-1-yl acetate, Acetic acid cinnamyl ester, Cinnamyl alcohol, acetate, *gamma*-Phenylallyl acetate, 3-Phenyl-2-propen-1-ol acetate, 3-Phenyl-2-propenyl acetate.

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.