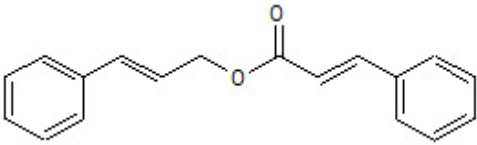


CINNAMYL CINNAMATE (Code: CNC)

Olfactive Note: Faint yet tenacious, balsamic-floral odor

Useful as a fixative in heavy and exotic florals, Carnation type fragrances. Blends very well with Labdanum, Patchouli and Oakmoss. Used in trace amount in flavor compositions mostly as a fixative in fruity types.

Chemical Formula	C ₁₈ H ₁₆ O ₂		Use Level	Up to 28 ppm in Flavor
Molecular Weight (gm/Mol)	264.32			Up to 8% in Fragrance
Log P (o/w)	4.450			
Solubility in Water @ 25 °C	3 mg/L			
		3-phenylprop-2-enyl 3-phenylprop-2-enoate		

<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
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PHYSICO-CHEMICAL PROPERTIES

Appearance	Pale yellow liquid/Off white solid
Purity (by GLC)	95% min. (sum of isomers)
Melting Point	38 °C to 45 °C @ 760 mmHg
Refractive Index	---
Boiling Point	370 °C @ 760 mmHg
Flash Point	>110 °C
Tenacity	356 Hrs
Solubility in Ethanol	1ml soluble 1ml 95% Alcohol
Acid Value	2 max. (mgKOH/gm)
Vapour Pressure	---
Vapour Density	9.1 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	69.29 kJ/mol

REGULATORY REFERENCES

CAS No.	122-69-0
FEMA	2298
EINECS	204-566-1
CoE	332
FL No.	09.739
JECFA	673
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2916.12.6000
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: Cinnamic acid, cinnamyl ester; Cinnamyl alcohol, cinnamate; Phenylallyl cinnamate; Styracin; 3-Phenyl-2-propen-1-yl cinnamate; 3-Phenyl-2-propenyl 3-phenyl-2-propenoate.

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.