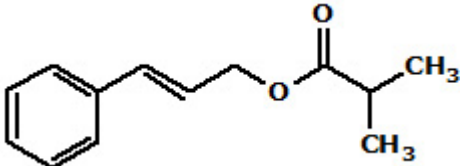


CINNAMYL *iso*-BUTYRATE (Code: CNIB)

Olfactive Note: Fresh fruity, balsamic, sweet odor

Useful in oriental fragrance types and blends wonderfully with Patchouli and sweet-woody fragrance materials. Used in flavor compositions for imitation Apple, Banana, Citrus, Nut, Walnut, Grape, Pear, Pineapple, Strawberry, etc.

Chemical Formula	C ₁₃ H ₁₆ O ₂		Use Level	Up to 140 ppm in Flavor
Molecular Weight (gm/Mol)	204.27			Up to 3% in Fragrance
Log P (o/w)	3.504			
Solubility in Water @ 25 °C	25.75 mg/L			
		3-phenylprop-2-enyl-2-methylpropanoate		

<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	Colorless to pale yellow liquid
Purity (by GLC)	97% min. (sum of isomers)
Specific Gravity	1.006 - 1.009 @ 25 °C
Refractive Index	1.5230 - 1.5280 @ 20 °C
Boiling Point	254 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	188 Hrs
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	3 max. (mgKOH/gm)
Vapour Pressure	0.002000 mmHg @ 25 °C
Vapour Density	7.04 (Air=1)
Cinnamic Alcohol content	As per IFRA standard
Heat of Vaporization ($\Delta_{vap}H^\circ$)	55.53 kJ/mol

REGULATORY REFERENCES

CAS No.	103-59-3
FEMA	2297
EINECS	203-126-6
CoE	496
FL No.	09.470
JECFA	653
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.0000
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: Isobutyric acid; cinnamyl ester, 2-Methyl-propanoic acid; 3-phenyl-2-propenyl ester, Propanoic acid, 2-methyl-3-phenyl-2-propenyl ester.

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.