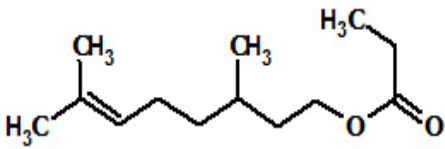


CITRONELLYL PROPIONATE (Code: CTP)

Olfactive Note: Floral, fruity, sweet rosy odor

Used frequently though in modest concentrations, in many floral and citrus fragrance types. Generally used as a modifier for the acetate, and for the esters of Linalool and Geraniol. In flavor compositions, finds its way into Lemon and various fruit flavors.

Chemical Formula	C ₁₃ H ₂₄ O ₂	 <p>3,7-dimethyloct-6-enyl propanoate</p>	Use Level	Up to 32 ppm in Flavor
Molecular Weight (gm/Mol)	212.33			Up to 6% in Fragrance
Log P (o/w)	4.715			
Solubility in Water @ 25 °C	1.8 mg/L			

<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	Clear colorless liquid
Purity (by GLC)	96% min.
Specific Gravity	0.877 - 0.886 @ 25 °C
Refractive Index	1.4430 - 1.4490 @ 20 °C
Boiling Point	242 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	20 Hrs
Solubility in Ethanol	1ml soluble 4ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.008000 mmHg @ 25 °C
Vapour Density	7.3 (Air=1)

REGULATORY REFERENCES

CAS No.	141-14-0
FEMA	2316
EINECS	205-461-3
CoE	410
FL No.	09.129
JECFA	61
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: 3,7-Dimethyl-6-octen-1-yl propionate; 3,7-Dimethyl-6-octen-1-ol propanoate; 6-Octen-1-ol, 3,7-dimethyl-, propanoate; 6-Octen-1-ol-, 3,7-dimethyl-, 1-propanoate

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.