

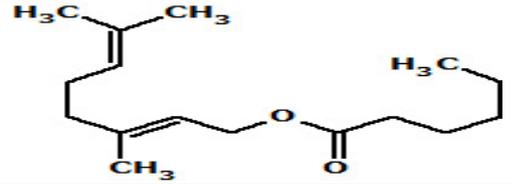
## GERANYL CAPROATE

(Code: GC)

Olfactive Note: Fruity geranium odor with rosy and slightly green undertones

Used in flavor compositions for imitation Apple, Pineapple and various Citrus types.

Occasionally used in perfume compositions for variations in the heavier, sweet-exotic floral fragrance types.

Chemical Formula	C <sub>16</sub> H <sub>28</sub> O <sub>2</sub>		Use Level	Up to 4 ppm in Flavor
Molecular Weight (gm/Mol)	252.40			Up to 6% in Fragrance
Log P (o/w)	6.230			
Solubility in Water @ 25 °C	0.07 mg/L		[(2E)-3,7-dimethylocta-2,6-dienyl] hexanoate	

<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.
Specific Gravity	0.887 - 0.894 @ 25 °C
Refractive Index	1.4610 - 1.4640 @ 20 °C
Boiling Point	240 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	17 Hrs
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.000138 mmHg @ 25 °C
Vapour Density	8.7 (Air=1)

## REGULATORY REFERENCES

CAS No.	10032-02-7
FEMA	2515
EINECS	233-102-0
CoE	317
FL No.	09.067
JECFA	70
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.90.0000
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: Hexanoic acid, (2E)-3,7-dimethyl-2,6-octadien-1-yl ester; (E)-3,7-Dimethylocta-2,6-dien-1-yl n-hexanoate; Geranyl hexanoate; Hexanoic acid, 3,7-dimethyl-2,6-octadienyl 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.