

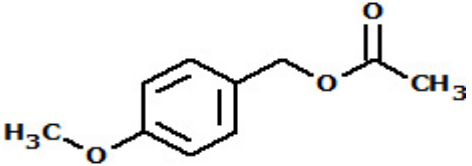
para-ANISYL ACETATE

(Code: PAACT)

Olfactive Note: Floral, Fruity, slightly balsamic-vanilla odor

Used to achieve the powdery notes. A good modifier in floral, fruity, oriental fragrances.

Often used in flavor compositions for imitation Vanilla, Berry, Chocolate, Fruit, etc.

Chemical Formula	C ₁₀ H ₁₂ O ₃		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	180.20			Up to 8% in Fragrance
Log P (o/w)	1.887		(4-methoxyphenyl)-methyl acetate	
Solubility in Water @ 25 °C	783 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	Colorless to pale yellow liquid
Purity (by GLC)	98% min.
Specific Gravity	1.104 - 1.111 @ 25 °C
Refractive Index	1.5110 - 1.5160 @ 20 °C
Boiling Point	270 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	100 Hrs at 100%
Solubility in Ethanol	1ml soluble 6ml 60% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.021000 mmHg @ 25 °C
Vapour Density	6.21 (Air=1)

REGULATORY REFERENCES

CAS No.	104-21-2
FEMA	2098
EINECS	203-185-8
CoE	209
FL No.	09.019
JECFA	873
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: Benzenemethanol, 4-methoxy-, 1-acetate; Benzyl alcohol, *p*-methoxy-, acetate; *p*-Methoxybenzyl acetate; 4-Methoxybenzenemethanol acetate; 4-Methoxybenzyl 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.