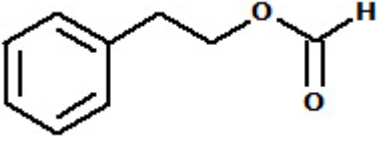


PHENYL ETHYL FORMATE (Code: PEF)

Olfactive Note: Powerful, green-herbaceous, rosy odor

It is an outstanding modifier in Rose, Hyacinth, Muguet, Orchid, Lilac and Narcisse. Also used in flavor compositions, mainly in berry complexes. Perfuming agent in cosmetics.

Chemical Formula	C ₉ H ₁₀ O ₂		Use Level	Up to 15 ppm in Flavor
Molecular Weight (gm/Mol)	150.18			Up to 5% in Fragrance
Log P (o/w)	1.876			
Solubility in Water @ 25 °C	1413 mg/L			
		2-phenylethyl formate		

<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 slightly yellow liquid
Purity (by GLC)	96% min.
Specific Gravity	1.056 - 1.065 @ 25 °C
Refractive Index	1.5030 - 1.5130 @ 20 °C
Boiling Point	226 °C @ 760 mmHg
Flash Point	91.11 °C
Tenacity	68 Hrs
Solubility in Ethanol	1ml soluble 4ml 90% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.051000 mmHg @ 25 °C
Vapour Density	5.2 (Air=1)

REGULATORY REFERENCES

CAS No.	104-62-1
FEMA	2864
EINECS	203-220-7
CoE	350
FL No.	09.083
JECFA	988
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.13.0000
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: 2-Phenylethyl formate, Benzylcarbiny formate, Formic acid phenethyl ester, Phenethyl alcohol formate, Phenethyl formate, *beta*-Phenethyl formate, 2-Phenethyl formate.

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.