PHENYL PROPYL CINNAMATE (Code: PPC)

Olfactive Note: Practically odorless still heavy sweet floral, balsamic odor

Greer

Fruity

Occasionally used in perfume compositions as blender and fixative in Rose, Oriental bases, floral and balsamic types. Blends very well with Ionones and Methyl ionones. Also used in flavor compositions to imitate Apricot, Butter, Caramel, Chocolate, Cocoa, etc.

Mintv

Powderv

Woody

		1			0				
Chemical Formula	C ₁₈ H ₁₈ O ₂		γ	/				· i	5 ppm n
Molecular Weight (gm/Mol)	266.34		-/				Use	Fla	IVOr
Log P (o/w)	5.023						_evel		o 4% n
Solubility in Water @ 25 °C	0.94 mg/L	3-phenylpropyl 3-			phenylprop-2-enoate			Fragrance	
Synthetic substance	Nature-Ider	ntical	Ar	tifici	al 🗸	Food G	rade	К	osher
PHYSICO-CHEMICAL PROPERTIES					REGULATORY REFERENCES				
Appearance	Colorless to yellowish oily liquid				CAS No.	122-68-9			
Purity (by GLC)	98% min.				FEMA		2894		
Specific Gravity	1.069 - 1.077 @ 25 °C				EINECS		204-565-6		
Refractive Index	1.5840 - 1.5880 @ 20 ºC				CoE		338		
Boiling Point	>300 °C @ 760 mmHg				FL No.		09.745		
Flash Point	260 °C				JECFA		672		
Tenacity	400 Hrs				FDA Regulation		21 CFR 172.515		
Solubility in Ethanol	Soluble				Food Chemical Codex		Not listed		
Acid Value	1 max. (mgKOH/gm)				REACH Pre-Reg. No.				
Vapour Density	9.2 (Air=1)				Export Tariff Code		2916.12.6000		
				Anti-Oxid		nts/Stabili	zers	Yes	V No
					Derived from GN		?	Yes	V No
					GMO as process aid			Yes	V No

Synonyms: Cinnamic acid 3-phenyl propyl ester; hydrocinnamyl 3-phenylpropenoate; beta-phenylpropyl cinnamate; 3-phenyl propyl 3-phenyl propenoate, 3-phenylpropyl 3-phenylacrylate.

Packing: As per Customer's requirement

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.