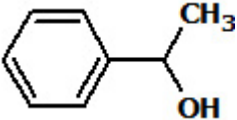


STYRALLYL ALCOHOL (Code: SALCO)

Olfactive Note: Floral, mild hyacinth like odor

Used in flavor composition for imitation of strawberry, honey, and in various fruit complexes or in Oriental rose flavors. Generally used for producing its esters which are more important fragrance materials.

Chemical Formula	C ₈ H ₁₀ O		Use Level	Up to 50 ppm in Flavor
Molecular Weight (gm/Mol)	122.16			Up to 8% in Fragrance
Log P (o/w)	1.409			
Solubility in Water @ 25 °C	1950 mg/L			
		1-phenylethanol		
<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

PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	99% min. (sum of isomers)
Specific Gravity	1.009 - 1.014 @ 25 °C
Refractive Index	1.5250 - 1.5290 @ 20 °C
Boiling Point	204 °C to 205 °C @ 745 mmHg
Melting Point	19 °C to 20 °C @ 760 mmHg
Flash Point	85 °C
Solubility in Ethanol	1ml soluble 3ml 50% Alcohol
Acid Value	1 max. (mgKOH/gm)
Tenacity	8 Hrs at 100%
Vapour Pressure	0.139000 mmHg @ 25 °C
Vapour Density	4.2 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	75.20 kJ/mol

REGULATORY REFERENCES

CAS No.	98-85-1
FEMA	2685
EINECS	202-707-1
CoE	2030
FL No.	02.064
JECFA	799
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2906.29.2000
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: α-Phenylethyl alcohol, Phenyl methyl carbinol, Styralyl alcohol, Styrolyl alcohol, Benzenemethanol, *alpha*-Methylbenzyl alcohol; Methylphenyl carbinol, *alpha*-Phenylethanol, 1-Phenylethanol.

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.