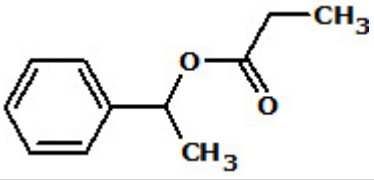


STYRALLYL PROPIONATE (Code: SP)

Olfactive Note: Fruity-floral, sweet green odor

Used widely in perfume compositions, as a modifier for or a companion to the Acetate. Frequently used in flavor compositions, like in the Gooseberry and other berry imitations, fruit complexes, etc. Can be used to add citrus note in fruity fragrance.

Chemical Formula	C ₁₁ H ₁₄ O ₂		Use Level	Up to 15 ppm in Flavor
Molecular Weight (gm/Mol)	178.23			Up to 8% in Fragrance
Log P (o/w)	2.861			
Solubility in Water @ 25 °C	157 mg/L		1-phenylethyl propanoate	

<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	Clear colorless liquid
Purity (by GLC)	99% min. (sum of isomers)
Specific Gravity	1.002 - 1.010 @ 25 °C
Refractive Index	1.4880 - 1.4920 @ 20 °C
Boiling Point	91 °C to 92 °C @ 5 mmHg
Flash Point	94.44 °C
Tenacity	6 Hrs
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.069000 mmHg @ 25 °C
Vapour Density	6.1 (Air=1)

REGULATORY REFERENCES

CAS No.	120-45-6
FEMA	2689
EINECS	204-397-3
CoE	435
FL No.	09.144
JECFA	802
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.3000
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: Methyl phenylcarbonyl propionate; Styralyl propionate; Benzenemethanol, *alpha*-methyl-, propanoate; *alpha*-Methylbenzenemethanol propanoate; *alpha*-Methylbenzyl propanoate; styrolyl propionate.

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.