

CINNAMIC ALCOHOL

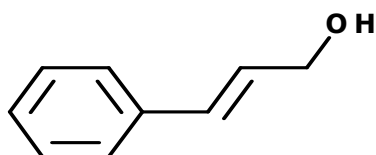
(Product code: CALCO)



OLFACTIVE NOTE

Sweet floral, balsamic hyacinth like odor

It is valuable in perfumery for its odor and fixative properties. It is used for cinnamon notes and rounding off fruit aromas. It is a starting raw material for valuable cinnamyl esters.



3-phenylprop-2-ene-1-ol

Formula: C₉H₁₀O

M.W.: 134.18 gm/mol

PHYSICO CHEMICAL PROPERTIES

1. Natural status	Nature-identical
2. Appearance	Colorless to slight pale yellow clear liquid (white to yellowish crystalline solid)
3. Purity (GLC %)	98% min. (sum of isomers)
4. Cinnamaldehyde content	<0.50%
5. Melting point	30 °C to 34 °C @ 760 mm Hg
6. Boiling point	250 °C to 258 °C @ 760 mm Hg
7. Flash point	>93.33 °C
8. Specific gravity	1.0480 – 1.0510 @ 25 °C
9. Tenacity	371 Hrs at 100%
10. Vapour pressure	0.01200 mm/Hg @ 25 °C
11. Solubility in alcohol	1gm soluble in 1ml 70% alcohol
12. Solubility in water	1625 mg/L @ 25 °C
13. Acid Value	1 max. mgKOH/gm
14. Log P (o/w)	1.95

SYNONYM

Cinnamyl Alcohol, 3-phenyl allyl alcohol, Zintalcohol, gamma-phenyl allyl alcohol, Styrene, Styryl carbinol, 1-phenyl prop-1-en-3-ol, 3-phenyl-2-propenol

USE LEVEL

Flavor.....Up to 720 ppm

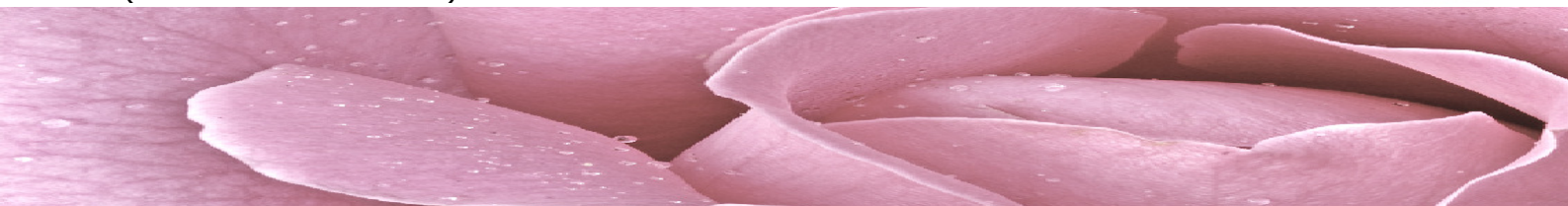
Fragrance.....Up to 5%

Works: Z-39, Dahej SEZ, Ta.: Vagra, Dist.: Bharuch (India) • Mobile: +91 9825107638

Tele: 02642 260091 • E-mail: info@breezeipl.com, breezeipl@yahoo.in

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REGULATORY INFORMATION

1. CAS	104-54-1
2. FL No.	02.017
3. FEMA	2294
4. EINECS	203-212-3
5. CoE	65
6. Export tariff code	2906.29.0000
7. JECFA No.	647
8. Food chemical codex	Yes
9. FDA regulation	21 CFR 172.515
10. Kosher	Yes

PACKING

As per customer's requirement

STORAGE

Stable when stored in tightly sealed GI, HDPE, or Aluminum packing.
Keep in cool (7-32⁰ C) and dry area, away from direct heat and light.
Shelf life of 24 months from the date of manufacturing.
If stored for more than 12 months, quality should be checked before use.

DECLARATION

The product does not contain residual solvents, anti-oxidants, preservatives, stabilizers, any ingredients of animal origin, pork origin or parts thereof.

The product is not produced by gene modifications or not derived from genetically modified organisms or by using genetically modified organisms.
Further, it does not contain DNA and/or protein resulting from genetic modifications.