

# CITRONELLAL

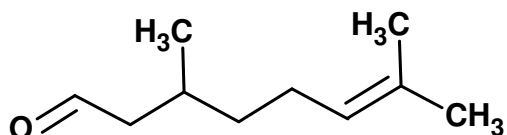
(Product code: CAL)



## OLFACTIVE NOTE

Green-citrus like, fruity, rose, less sweet and fruity than citral, slightly woody odor

It is used in low concentration in the perfume of soaps and detergents, mainly as a starting raw material for the production of Iso pulegol, citronellol and hydroxydihydro citronellal.



3, 7-dimethyl-6-octen-1-al

Formula: C<sub>10</sub>H<sub>18</sub>O

M.W.: 154.24 gm/mol

## PHYSICO CHEMICAL PROPERTIES

1. Natural status	Nature-identical
2. Appearance	Clear colorless to slightly yellowish liquid
3. Purity (GLC %)	85 % min. as C <sub>10</sub> H <sub>18</sub> O
4. Boiling point	206 °C TO 207 °C @ 760 mm Hg
5. Flash point	77 °C
6. Specific gravity	0.8500 – 0.8580 @ 25 °C
7. Refractive index	1.4460 – 1.4530 @ 20 °C
8. Tenacity	16 Hrs
9. Vapour pressure	0.280000 mm/Hg @ 20 °C
10. Solubility in alcohol	1 ml soluble in 5 ml 70% Alcohol
11. Solubility in water	38.94 mg/L @ 25 °C (est)
12. Acid Value	3 Max KOH/gm
13. Log P (o/w)	3.48 (est)

## SYNONYM

β-Citronellal, Citronellel, 3,7-Dimethyl-6-octenal, 3,7-Dimethyl-6-octen-1-al, 6-Octenal,3,7-dimethyl, Rhodinal, D-Rhodinal, dextro-rhodinal

## USE LEVEL

Flavor.....Up to 10 ppm

Fragrance.....Up to 6%

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### REGULATORY INFORMATION

1. CAS	106-23-0
2. FEMA	2307
3. EINECS	203-376-6
4. CoE	110
5. FL No.	05.021
6. JECFA No.	1220
7. Export tariff code	2912.19.0000
8. Food chemical codex	Yes
9. FDA regulation	21 CFR 172.515 & 27 CFR21.105
10. Kosher	Yes

### PACKING

As per customer's requirement

### STORAGE

Stable when stored in tightly sealed GI, HDPE, or Aluminum packing.  
Keep in cool (7-32<sup>0</sup> 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.