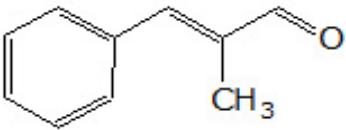


## Alpha Methyl Cinnamic Aldehyde (Code: AMCA)

Olfactive Note: Powerful, sweet herbaceous, spicy-cinnamon odor

Having more stability and less pungency than that of Cinnamic Aldehyde.  
Used in flavor compositions for spice blends and for certain fruit complexes.

Chemical Formula	C <sub>10</sub> H <sub>10</sub> O		Use Level	Up to 430 ppm in Flavor
Molecular Weight (gm/Mol)	146.19			Up to 5% in Fragrance
Log P (o/w)	2.319			
Solubility in Water @ 25 °C	752.8 mg/L			2-methyl 3-phenylprop-2-enal
<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	Pale yellow to yellow oily liquid
Purity (by GLC)	97% min. (sum of isomers)
Specific Gravity	1.036 - 1.040 @ 25 °C
Refractive Index	1.6040 - 1.6070 @ 20 °C
Boiling Point	279 °C @ 760 mmHg
Flash Point (TCC)	79.44 °C
Tenacity	240 Hrs
Solubility in Ethanol	1ml soluble in 5ml 80% Alcohol
Acid Value	3 max. (mgKOH/gm)
Vapour Pressure	0.017000 mmHg @ 25 °C
Vapour Density	5.04 (Air=1)

### REGULATORY REFERENCES

CAS No.	101-39-3
FEMA	2697
EINECS	202-938-8
CoE	578
FL No.	05.050
JECFA	683
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2912.29.0000
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: Canella aldehyde; Cyprinal; α-Methylcinnamal; 2-Methyl-3-phenyl-2-propen-1-al; Methylcinnamaldehyde; 2-Methyl-3-phenylacrolein; 2-Methyl-3-phenylacrylaldehyde.

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.