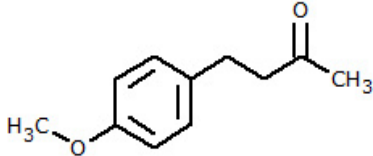


ANISYL ACETONE

(Code: AA)

Olfactive Note: Sweet, Floral, slightly fruity odor

Having good tenacity. In compositions, its performance is comparable to Heliotropine. Although it is more fruity and lacks powdery note compared to Heliotropine. Also used in flavors, specifically in Raspberry and Cherry.

Chemical Formula	C ₁₁ H ₁₄ O ₂		Use Level	Up to 95 ppm in Flavor
Molecular Weight (gm/Mol)	178.23			Up to 5% in Fragrance
Log P (o/w)	1.852			
Solubility in Water @ 25 °C	1007 mg/L		4-(4-methoxyphenyl)butan-2-one	

<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	Colorless to pale yellow liquid
Purity (by GLC)	98% min.
Specific Gravity	1.042 - 1.048 @ 25 °C
Refractive Index	1.5170 - 1.5210 @ 20 °C
Boiling Point	276 °C - 278 °C @ 760 mmHg
Flash Point	>110 °C
Tenacity	324 Hrs
Vapour Pressure	0.004000 mmHg @ 25 °C
Vapour Density	6.1 (A=1)
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Melting Point	8 °C @ 760 mmHg

REGULATORY REFERENCES

CAS No.	104-20-1
FEMA	2672
EINECS	203-184-2
CoE	163
FL No.	07.029
JECFA	818
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2914.50.5000
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: Para anisyl acetone; Rambinone methylether; *p*-Methoxy phenylbutanone; Raspberry ketone methylether; methyl oxanone; bramble ketone; 4-(*p*-Methoxyphenyl)-2-butanone; 4-(4-Methoxyphenyl) butan-2-one;

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.