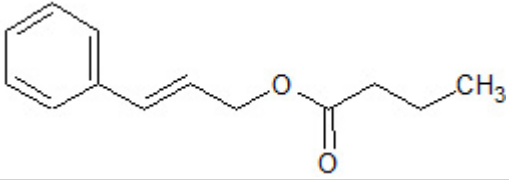


CINNAMYL BUTYRATE (Code: CNB)

Olfactive Note: Fruity-balsamic, slightly floral odor

Used in Tuberose, Rose, sweet Pea, Muguet, compositions. Fixative in Citrus fragrances. Blends well with Labdanum, Styrax, Benzoin, Citronellol, Geraniol, Ionones, etc. Occasionally employed in flavor compositions for imitation Orange, Citrus and fruit flavors.

Chemical Formula	C ₁₃ H ₁₆ O ₂		Use Level	Up to 80 ppm in Flavor
Molecular Weight (gm/Mol)	204.27			Up to 8% in Fragrance
Log P (o/w)	3.660			
Solubility in Water @ 25 °C	22 mg/L			
		3-phenylprop2-enyl butanoate		

<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	1.010 - 1.020 @ 25 °C
Refractive Index	1.5250 - 1.5300 @ 20 °C
Boiling Point	300 °C @ 760 mmHg
Flash Point	>110 °C
Tenacity	400 Hrs
Solubility in Ethanol	1ml soluble 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.001000 mmHg @ 25 °C
Vapour Density	7.04 (Air=1)

REGULATORY REFERENCES

CAS No.	103-61-7
FEMA	2296
EINECS	203-128-7
CoE	279
FL No.	09.053
JECFA	652
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.0000
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: Phenyl propenyl-*n*-butyrate; Butanoic acid, 3-phenyl-2-propenyl ester; Butyric acid, cinnamyl ester; 3-Phenyl-2-propenyl butanoate; Butanoic acid, 3-phenyl-2-propen-1-yl ester

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.