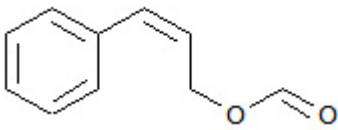


## CINNAMYL FORMATE

(Code: CNF)

Olfactive Note: Green, herbaceous, dry balsamic odor

An attractive item in perfume. Blends very well with Patchouli and woody materials, good effects in Oriental fragrance types. Good stability under normal conditions in functional products. Perfuming agent in Cosmetics. Used in traces in flavor compositions, particularly Apple, Banana, Cherry, etc.

Chemical Formula	C <sub>10</sub> H <sub>10</sub> O <sub>2</sub>		Use Level	Up to 9 ppm in Flavor
Molecular Weight (gm/Mol)	162.19			Up to 1% in Fragrance
Log P (o/w)	2.101			
Solubility in Water @ 25 °C	725 mg/L			
		3-phenylprop-2-enyl formate		
<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	Colorless to pale yellow liquid
Purity (by GLC)	95% min.
Acid Value	3 max. (mgKOH/gm)
Specific Gravity	1.077 - 1.082 @ 25 °C
Refractive Index	1.5500 - 1.5560 °C @ 20 °C
Boiling Point	250 °C @ 760 mmHg
Flash Point	>110 °C
Tenacity	244 Hrs
Vapour Pressure	0.020000 mmHg @ 25 °C
Vapour Density	5.6 (Air=1)
Solubility in Ethanol	1ml soluble in 2ml 80% Alcohol

## REGULATORY REFERENCES

CAS No.	104-65-4
FEMA	2299
EINECS	203-223-3
CoE	352
FL No.	09.085
JECFA	649
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.13.0000
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: (2E)-3-Phenylprop-2-en-1-yl formate, Formic acid cinnamyl ester, Cinnamyl alcohol, formate, *gamma-Phenylallyl* formate, 3-Phenyl-2-propen-1-ol formate, 3-Phenyl-2-propenyl formate.

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.