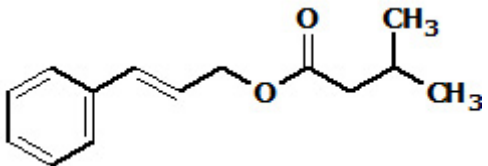


CINNAMYL *iso*-VALERATE

(Code: CNIV)

Olfactive Note: Spicy, floral, fruity odor

Used in compositions of floral type, Peony, Sweet Pea, and in Rose varieties. More frequently used in flavor for imitation Apple, Apricot, Cherry, Grape, Peach, Pineapple, Spice, Strawberry, and in tobacco flavorings also.

Chemical Formula	C ₁₄ H ₁₈ O ₂		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	218.30			Up to 4% in Fragrance
Log P (o/w)	4.013			
Solubility in Water @ 25 °C	8 mg/L			
		3-phenylprop-2-enyl 3-methylbutanoate		

<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)	97% min. (sum of isomers)
Specific Gravity	0.991 - 0.996 @ 25 °C
Refractive Index	1.5180 - 1.5240 @ 20 °C
Boiling Point	313 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	100 Hrs
Solubility in Ethanol	1ml soluble in 1ml 90% Alcohol
Acid Value	3 max. (mgKOH/gm)
Vapour Pressure	0.000260 mmHg @ 25 °C
Vapour Density	7.5 (Air=1)
Cinnamic Alcohol content	As per IFRA standard
Heat of Vaporization ($\Delta_{\text{vap}}H^\circ$)	57.76 kJ/mol

REGULATORY REFERENCES

CAS No.	140-27-2
FEMA	2302
EINECS	205-407-9
CoE	454
FL No.	09.459
JECFA	654
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Registration	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: Butanoic acid, 3-methyl-, 3-phenyl-2-propenyl ester; Cinnamyl 3-methyl butyrate; Isovaleric acid, cinnamyl ester; 3-Phenylallyl isovalerate.

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.