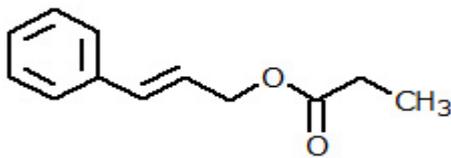


# CINNAMYL PROPIONATE

(Code: CNP)

Olfactive Note: Sweet, Spicy, fruity, balsamic odor

Used in flavor compositions for imitation Apple, Berry, Chocolate, Currant, Grape, Peach, Pear, Pineapple. Occasionally used in oriental fragrance compositions. Perfuming agent in Cosmetics.

Chemical Formula	C <sub>12</sub> H <sub>14</sub> O <sub>2</sub>		Use Level	Up to 53 ppm in Flavor
Molecular Weight (gm/Mol)	190.24			Up to 3% in Fragrance
Log P (o/w)	3.150			
Solubility in Water @ 25 °C	69 mg/L			
		3-phenylprop-2-enyl propanoate		
<input checked="" type="checkbox"/> Synthetic substance	<input type="checkbox"/> Nature-Identical	<input checked="" 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)	98% min. (sum of isomers)
Specific Gravity	1.029 - 1.035 @ 25 °C
Refractive Index	1.5320 - 1.5370 @ 20 °C
Boiling Point	289 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	184 Hrs
Solubility in Ethanol	Soluble
Acid Value	3 max. (mgKOH/gm)
Vapour Pressure	0.003000 mmHg @ 25 °C
Vapour Density	6.5 (Air=1)
Cinnamic Alcohol content	As per IFRA standard

## REGULATORY REFERENCES

CAS No.	103-56-0
FEMA	2301
EINECS	203-124-5
CoE	414
FL No.	09.133
JECFA	651
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.3000
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: Cinnamyl alcohol, propionate; 3-Phenyl-2-propen-1-ol propanoate; 3-Phenyl-2-propenyl propionate; 3-Phenyl-2-propen-1-yl propionate; Propionic acid, cinnamyl 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.