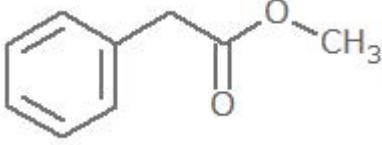


METHYL PHENYL ACETATE (Code: MPA)

Olfactive Note: Powerful, very sweet, honey like odor.

Frequently used in perfumery. Blends very well with both, floral and non-floral materials.
In flavors, used mainly in honey flavors and for imitation Tobacco, Peach, Strawberry and Chocolate etc.

Chemical Formula	C ₉ H ₁₀ O ₂		Use Level	Up to 56 ppm in Flavor
Molecular Weight (gm/Mol)	150.18			Up to 8% in Fragrance
Log P (o/w)	1.830			
Solubility in Water @ 25 °C	2072 mg/L			
		methyl 2-phenylacetate		

<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	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	1.061 - 1.067 @ 20 °C
Refractive Index	1.5030 - 1.5090 @ 20 °C
Boiling Point	215 °C to 217 °C @ 760 mmHg
Flash Point	90.56 °C
Tenacity	56 Hrs
Acid Value	1 max. (mgKOH/gm)
Solubility in Ethanol	1ml soluble in 6ml 60% Alcohol
Vapour Pressure	0.129000 mmHg @ 25 °C
Vapour Density	5.1 (Air=1)
Heat of Vaporisation (Δ _{vap} H°)	57.40 kJ/mol

REGULATORY REFERENCES

CAS No.	101-41-7
FEMA	2733
EINECS	202-940-9
CoE	2155
FL No.	09.783
JECFA	1008
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2916.39.7700
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: Acetic acid, phenyl-, methyl ester; Benzeneacetic acid, methyl ester; Methyl benzeneacetate; Methyl alpha-toluate; Phenylacetic acid, methyl 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.