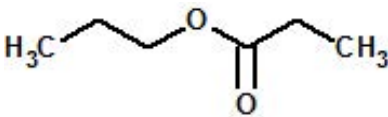


***n*-PROPYL PROPIONATE**

(Code: PP)

Olfactive Note: Ethereal, Fruity-floral odor

Frequently use in flavor compositions to imitate Apple, Pineapple, Cherry, Peach, Banana, and Tutti-fruity. Hardly used in perfume compositions, mainly as top note component.

Chemical Formula	C ₆ H ₁₂ O ₂		Use Level	Up to 25 ppm in Flavor
Molecular Weight (gm/Mol)	116.16			Up to 8% in Fragrance
Log P (o/w)	1.804			
Solubility in Water @ 25 °C	2745 mg/L			propyl propanoate
<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	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.873 - 0.879 @ 25 °C
Refractive Index	1.3920 - 1.3950 @ 20 °C
Boiling Point	122 °C to 124 °C @ 760 mmHg
Flash Point (TCC)	19.44 °C
Tenacity	---
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	14.263000 mmHg @ 25 °C
Vapour Density	4 (Air=1)

REGULATORY REFERENCES

CAS No.	106-36-5
FEMA	2958
EINECS	203-389-7
CoE	403
FL No.	09.122
JECFA	142
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.5000
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: Propanoic acid, propyl ester; Propyl propanoate; n-Propyl propanoate; Propyl propionate

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.