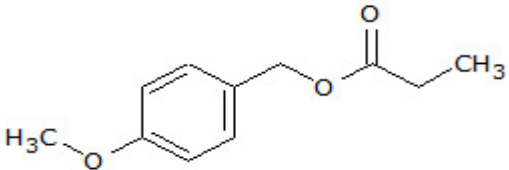


para-ANISYL PROPIONATE (Code: PAP)

Olfactive Note: Sweet fruity, floral, slightly Vanilla like odor

Used in flavor compositions for imitation Apricot, Cherry, Peach, Quince, Raspberry, and in Licorice flavorings. Blends very well with the floral aldehydes. Useful in mild, sweet floral fragrances.

Chemical Formula	C ₁₁ H ₁₄ O ₃		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	194.23			Up to 6% in Fragrance
Log P (o/w)	2.396		(4-methoxyphenyl)methyl propanoate	
Solubility in Water @ 25 °C	254 mg/L			

<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)	98% min.
Specific Gravity	1.078 - 1.082 @ 25 °C
Refractive Index	1.5060 - 1.5100 @ 20 °C
Boiling Point	277 °C @ 760 mmHg
Boiling Point	100 °C to 103 °C @ 0.50 mmHg
Flash Point (TCC)	>110 °C
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.007000 mmHg @ 25 °C
Vapour Density	6.7 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	54.58 kJ/mol

REGULATORY REFERENCES

CAS No.	7549-33-9
FEMA	2102
EINECS	231-433-5
CoE	426
FL No.	09.145
JECFA	874
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not 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: Benzenemethanol, 4-methoxy-, 1-propanoate; Benzyl alcohol, *p*-methoxy-, propionate; *p*-Methoxybenzyl propionate; 4-Methoxybenzenemethanol 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.