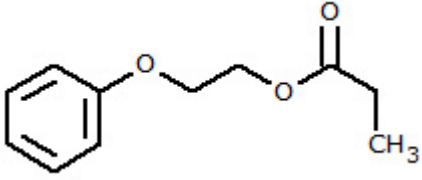


# PHENOXY ETHYL PROPIONATE (Code: PHEP)

Olfactive Note: Warm, Rosy-fruity, slightly herbaceous odor

An exciting chemical with remarkable effects and a conveniently low cost. Used in perfume compositions, mainly in variations of the Rose theme, where title material gives unique warm notes. Also used in many floral types. Blends very well with Cinnamic alcohol, Hydrodynamic alcohol, Ethyl Linalool, etc. Stable in soaps and other functional products.

Chemical Formula	C <sub>11</sub> H <sub>14</sub> O <sub>3</sub>		Use Level	Up to 5 ppm in Flavor
Molecular Weight (gm/Mol)	194.23			Up to 20% in Fragrance
Log P (o/w)	2.262			
Solubility in Water @ 25 °C	283 mg/L		2-phenoxyethyl 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
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## PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless oily liquid
Purity (by GLC)	98% min.
Specific Gravity	1.074 - 1.081 @ 25 °C
Refractive Index	1.5000 - 1.5040 @ 20 °C
Boiling Point	262 °C @ 760 mmHg
Flash Point (TCC)	93.89 °C
Tenacity	120 Hrs
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.011000 mmHg @ 25 °C
Vapour Density	6.7 (Air=1)

## REGULATORY REFERENCES

CAS No.	23495-12-7
FEMA	4618
EINECS	245-692-7
CoE	---
FL No.	---
JECFA	---
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: Resin propionate; 2-phenoxyethanol propionate; Ethylene glycol monophenyl ether propionate; ethanol, 2-phenoxy-, propanoate; Propionic acid 2-phenoxyethyl 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.