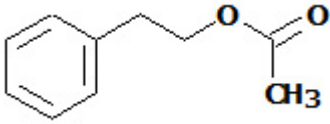


PHENYL ETHYL ACETATE (Code: PEACT)

Olfactive Note: Sweet, Rosy-fruity, honey like odor

Commonly used in perfume compositions, from soap and detergent perfumes to fine cosmetic fragrances, room-sprays, deodorants, etc attributable to its versatility and very low cost. In flavor compositions, used for imitation Butter, Apple, Apricot, Caramel, Honey, Peach, Strawberry and fruit complexes.

Chemical Formula	C ₁₀ H ₁₂ O ₂		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	164.20			Up to 50% in Fragrance
Log P (o/w)	2.30			
Solubility in Water @ 25 °C	710 mg/L			
		2-phenylethyl acetate		
<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	1.030 - 1.034 @ 25 °C
Refractive Index	1.4970 - 1.5010 @ 20 °C
Boiling Point	232 °C @ 760 mmHg
Flash Point	105 °C
Tenacity	16 Hrs
Solubility in Ethanol	1ml soluble 2ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.056000 mmHg @ 25 °C
Vapour Density	5.67 (Air=1)

REGULATORY REFERENCES

CAS No.	103-45-7
FEMA	2857
EINECS	203-113-5
CoE	221
FL No.	09.031
JECFA	989
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.9050
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, phenethyl ester; Acetic acid, 2-phenylethyl ester; Benzylcarbonyl acetate; Ethanol, 2-phenyl-, acetate; Phenethyl acetate; *beta*-Phenethyl acetate; 2-Phenethyl acetate.

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.