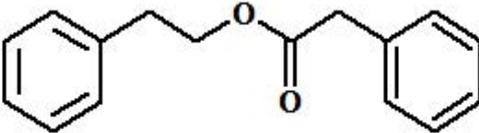


PHENYL ETHYL PHENYL ACETATE (Code: PEPA)

Olfactive Note: Heavy, sweet, floral-balsamic, honey character

Used in a great variety of fragrance compositions. Good fixative properties. Employed in soap perfumes due to its excellent tenacity and good stability. Also used in fruit imitation flavor particularly honey flavors.

Chemical Formula	C ₁₆ H ₁₆ O ₂		Use Level	Up to 25 ppm in Flavor
Molecular Weight (gm/Mol)	240.30			Up to 8% in Fragrance
Log P (o/w)	3.933			
Solubility in Water @ 25 °C	5.921 mg/L			
		2-phenylethyl 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	colorless to yellow liquid/crystalline
Purity (by GLC)	98% min.
Specific Gravity	1.079 - 1.082 @ 25 °C
Refractive Index	1.5450 - 1.5510 @ 20 °C
Boiling Point	324 °C to 325 °C @ 760 mmHg
Boiling Point	177 °C to 178 °C @ 5 mmHg
Congearing Point	26.5 °C @ 760 mmHg
Melting Point	28 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	400 Hrs
Solubility in Ethanol	1 ml soluble 4 ml 90% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.000023 mmHg @ 25 °C

REGULATORY REFERENCES

CAS No.	102-20-5
FEMA	2866
EINECS	203-013-1
CoE	234
FL No.	09.707
JECFA	999
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2916.35.1500

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: Benzyl carbinyl phenylacetate, Phenethyl- α -toluate, Acetic acid, phenyl-, phenethyl ester, Benzylcarbinyl alpha-toluate, Phenylacetic acid, phenethyl ester, 2-Phenylethyl benzeneacetate.

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.