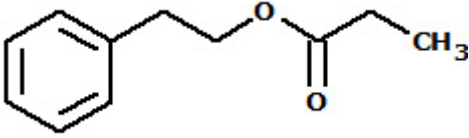


PHENYL ETHYL PROPIONATE (Code: PEP)

Olfactive Note: Very sweet odor reminiscent of red rose with a fruity undertone

It produces very rich and warm tonalities with the Benzoates, Salicylates, Styrax, Cinnamic alcohol, etc. Used in flavor for imitation Honey, Strawberry, Raspberry, Apricot, Peach, in fruit complexes and in tobacco flavorings.

Chemical Formula	C ₁₁ H ₁₄ O ₂		Use Level	Up to 35 ppm in Flavor
Molecular Weight (gm/Mol)	178.23			Up to 20% in Fragrance
Log P (o/w)	2.808			
Solubility in Water @ 25 °C	136 mg/L			
		2-phenylethyl 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	Colorless to pale yellow liquid
Purity (by GLC)	99% min.
Specific Gravity	1.010 - 1.021 @ 25 °C
Refractive Index	1.4890 - 1.4990 @ 20 °C
Boiling Point	244 °C to 245 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	96 Hrs
Solubility in Ethanol	1ml soluble 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.020000 mmHg @ 25 °C
Vapour Density	6.1 (Air=1)

REGULATORY REFERENCES

CAS No.	122-70-3
FEMA	2867
EINECS	204-567-7
CoE	418
FL No.	09.137
JECFA	990
FDA Regulation	21 CFR 172.515
Food Chemical Codex	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: Benzyl carbonyl propionate, 2-Phenylethyl propionate, Phenethyl alcohol propionate, Phenethyl propionate, 2-Phenylethyl propionate, Propanoic acid 2-phenylethyl 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.