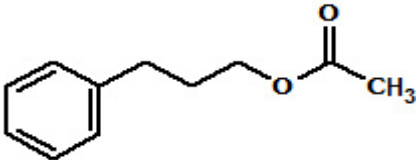


## PHENYL PROPYL ACETATE (Code: PPACT)

Olfactive Note: Sweet, fruity-floral, slightly balsamic odor

Used in perfume compositions as a modifier in Hyacinth, Rose, Oriental bases etc.  
Used in spice flavors, fruit complexes and in some types of berry flavor.

Chemical Formula	C <sub>11</sub> H <sub>14</sub> O <sub>2</sub>		Use Level	Up to 10 ppm in Flavor
Molecular Weight (gm/Mol)	178.23			Up to 15% in Fragrance
Log P (o/w)	2.847			
Solubility in Water @ 25 °C	136 mg/L			
		3-phenylpropyl 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)	99% min.
Specific Gravity	1.012 - 1.016 @ 25 °C
Refractive Index	1.4940 - 1.5000 @ 20 °C
Boiling Point	244 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	268 Hrs
Solubility in Ethanol	1ml soluble 3ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.011000 mmHg @ 25 °C
Vapour Density	6.1 (Air=1)

### REGULATORY REFERENCES

CAS No.	122-72-5
FEMA	2890
EINECS	204-569-8
CoE	222
FL No.	09.032
JECFA	638
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: 3-Acetoxy-1-phenylpropane; Benzenepropanol, 1-acetate; Hydrocinnamyl acetate; 3-Phenyl-1-propanol, acetate; *gamma*-Phenylpropyl acetate; 3-Phenyl-1-propyl 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.