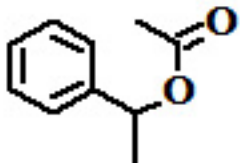


STYRALLYL ACETATE

(Code: SACT)

Olfactive Note: Powerful green note with fruity rhubarb, reminiscent of Gardenia

Widely used in perfumery. Key ingredient in the gardenia fragrance. Used in blossom composition for dry top notes. Used in many fragrance types, mostly those including fruity and green notes. Extensively used in flavor composition. Used as a masking and perfuming agent in cosmetic.

Chemical Formula	C ₁₀ H ₁₂ O ₂		Use Level	Up to 12 ppm in Flavor
Molecular Weight (gm/Mol)	164.20			Up to 5% in Fragrance
Log P (o/w)	2.28			
Solubility in Water @ 25 °C	481.1 mg/L			1-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	Colorless to pale yellow liquid
Purity (by GLC)	99% min.
Specific Gravity	1.022 - 1.030 @ 25 °C
Refractive Index	1.4920 - 1.4970 @ 20 °C
Boiling Point	213 °C to 215 °C @ 760 mmHg
Flash Point (TCC)	91.11 °C
Tenacity	8 Hrs
Solubility in Ethanol	1ml soluble in 7ml 60% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.203000 mmHg @ 25 °C
Vapour Density	5.66 (Air=1)

REGULATORY REFERENCES

CAS No.	93-92-5
FEMA	2684
EINECS	202-288-5
CoE	573
FL No.	09.178
JECFA	801
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: Styralyl acetate, Gardenol, Styrolene acetate, Alpha-methyl benzyl acetate, Styrolyl acetate, Alpha-phenyl ethyl acetate, Styryl allyl acetate, Methyl phenyl carbinyl acetate, 1-phenyl ethyl 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.