

Caramel	Nuts	Cereals	Cocoa	Coffee	Brown Others	Mint	Dairy	Vanilla	Vegetable	Spices/Herbs	Allium	Meat	Savory Others	Citrus	Red Fruit	Yellow Fruit	Tropical Fruit	Fruit Others	Sweet Others	Alcoholics
---------	------	---------	-------	--------	--------------	------	-------	---------	-----------	--------------	--------	------	---------------	--------	-----------	---------------------	-----------------------	---------------------	--------------	------------

690380

Allyl Cyclohexyl Propionate

01 Identity

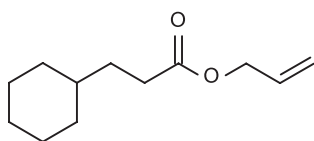
> EC Flavoring Regulation	1334/2008	flavoring substance
> FEMA	2026	
> FLAVIS	09.498	
> JECFA	13	
> CAS	2705-87-5	
> Kosher Status	certified	
> Halal Status	certified	

02 Taste

- > Estery, Green, Fruity, Pineapple

03 Chemical Structure

- > Allyl 3-cyclohexylpropanoate



04 Product Data

> GC Purity	min. 98.5 %
> Appearance	clear, colorless liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.947 - 0.952
> Refractive Index n20/D	1.457 - 1.462
> Boiling Point	approx. 266.3 °C
> Molecular Weight	196.29
> Stabilizer	no

05 Flavor Uses

- > Dosage in 5% Sugar Solution: 5 ppm

These suggestions and data are based on information we believe to be reliable. They are offered in good faith, but without guarantee, as conditions and methods of use of our products are beyond our control. Symrise makes no warranties, either expressed or implied, as to the accuracy or appropriateness of this data. Symrise expressly disclaims any implied warranty of fitness for a particular use. We recommend that prospective users determine for themselves the suitability of Symrise materials and suggestions for any use prior to their adoption. We also recommend that prospective users, as required, obtain approval from appropriate regulatory authorities. Suggestions for uses of our products or the inclusion of descriptive material from patents and the citation of specific patents in this publication should not be understood as recommending the use of our products in violation of any patent or as a permission or licence to use any patent of Symrise.