

Caramel	
Nuts	
Cereals	
Cocoa	
Coffee	
Brown Others	
Mint	
Dairy	
Vanilla	
Vegetable	
ices/F	
Allium	
eat	
Savory Others	
Citrus	
Red Fruit	
Yellow Fruit	
Tropical Fruit	
Fruit Others	
Sweet Others	
Alcoholics	

660448

Ethyl Cinnamate

01	Identity	
>	EC Flavoring Regulation 1334/2008	flavoring substance
>	FEMA	2430
>	FLAVIS	09.730
>	CAS	103-36-6
>	Kosher Status	certified
>	Halal Status	certified

02 Taste

> Cinnamon, Sweet, Balsamic, Fruity

03 Chemical Structure

> Ethyl (2E)-3-phenylacrylate

 $C_{11}H_{12}O_{2}$

04	Prod	luct	Data

>	GC Purity	min. 99 %
>	Appearance	clear, colorless to pale yellow liquid
>	Flash Point	> 100 °C
>	Relative Density D20/4	1.046 - 1.049
>	Refractive Index n20/D	1.559 - 1.561
>	Boiling Point	approx. 271.6 °C
>	Molecular Weight	176.23
>	Stabilizer	approx. 0.050 %

alpha-tocopherol

05 Flavor Uses

> Dosage 5 ppm in 5% Sugar Solution