

Caramel
Nuts
Cereals
Coffee
Brown Others
Mint
vaied
Cally
Vanilla
Vagatabla

Spices/Herbs
Meat
MCQL
Savory Others
Citrus
Red Ernit
200
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

660165

Phenylpropyl Alcohol

flavoring substance
2885
02.031
636
122-97-4
certified
certified

Taste

> Sweet, Fruity, Balsamic, Cinnamon

03 Chemical Structure

> 3-Phenylpropan-1-ol

C ₉ H ₁₂	02	 	

	Flouuci Dala	
>	GC Purity	min. 99 %
>	Appearance	clear, colorless liquid
>	Flash Point	> 100 °C
>	Relative Density D20/4	0.998 - 1.002
>	Refractive Index n20/D	1.524 - 1.528
>	Boiling Point	approx. 236 °C
>	Molecular Weight	136.21

no

05 Flavor Uses

> Dosage 20 ppm in 5 % Sugar Solution

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> Stabilizer