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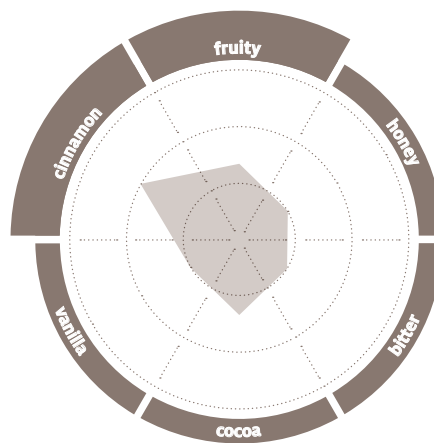
## Cinnamyl Acetate

### 01 Identity

> EC Flavoring Regulation 1334/2008	flavoring substance
> FEMA	2293
> FLAVIS	09.018
> JECFA	650
> CAS	103-54-8
> Kosher Status	certified
> Halal Status	approved

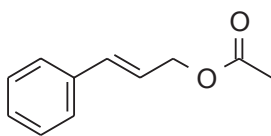
### 02 Taste

> Cinnamon, Cocoa, Fruity, Honey



### 03 Chemical Structure

> Cinnamyl acetate



### 04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless to pale yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	1.051 - 1.055
> Refractive Index n20/D	1.539 - 1.543
> Boiling Point	approx. 269 °C
> Molecular Weight	176.23
> Stabilizer	no
> Natural Occurrence	cinnamon, guava

### 05 Flavor Uses

> Dosage in 5% Sugar Solution	10 ppm
> Useful in	cinnamon, cocoa, fruit flavors, honey
> Use Level in Food	50 ppb - 20 ppm

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