

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

660361

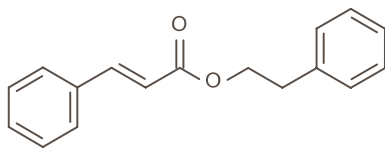
PHENYLETHYL CINNAMATE CRYST.

Identity

<i>EC Flavoring Regulation</i>	1334/2008	flavoring substance
<i>FEMA</i>	2863	
<i>FLAVIS</i>	09.743	
<i>JECFA</i>	671	
<i>CAS</i>	103-53-7	
<i>GB</i>	S0503	
<i>Kosher Status</i>	certified	
<i>Halal Status</i>	certified	

Chemical structure

2-Phenylethyl 3-phenylpropanoate



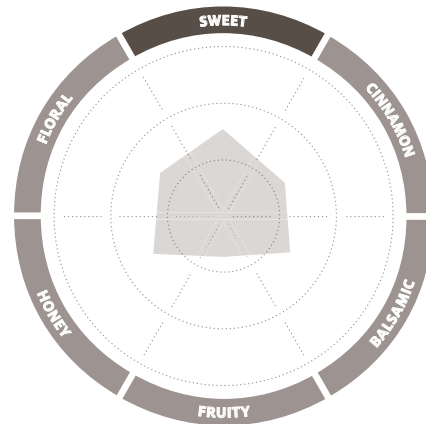
$C_{17}H_{16}O_2$

Flavor Use

<i>Dosage in 5% Sugar Solution</i>	20 ppm
<i>Useful in</i>	berries, cherry, apricot, chocolate
<i>Use Level in Food</i>	1-10 ppm

Taste

Fruity, Sweet, Floral, Cinnamon



Product data

<i>GC Purity</i>	min. 98%
<i>Appearance</i>	pale white to white crystals
<i>Flash Point</i>	>100°C
<i>Melting Point</i>	54-59°C
<i>Boiling Point</i>	approx. 328°C
<i>Molecular Weight g/mol</i>	252.32
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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