

## **SPECIFICATION SHEET**

| VERSION 1,00 VERSIO                               | <b>N DATE</b> 19/09/22   |                                     | PRINT DATE | 28/04/24 |
|---|--|-------------------------------------|------------|----------|
| PRODUCT<br>APPLICATIONS<br>IUPAC NAME<br>SYNONYMS | ALLYL CYCLOHEXYL PRC<br>Industrial raw material not inte<br>2-PROPENYL CYCLOHEXYLF<br>2-PROPENYL CYCLOHEXYLF | ended for direct use.<br>PROPIONATE |            |          |
| FORMULA<br>MOLECULAR WEIGHT<br>CAS                | C12 H20 O2<br>196,32<br>2705-87-5  |                                     | 0          |          |
| EINECS  | 220-292-5  | $\wedge \wedge$                     | $\sim$     | //       |
| FEMA<br>TARIFF NUMBER                             | 2026<br>2916200090   | $\bigcup$                           |            |          |
| FOOD GRADE CERTIFICATE<br>REACH REGISTRATION NO.  | AVAILABLE ON REQUEST<br>01-2119976355-27   |                                     |            |          |

## SPECIFICATIONS

ASPECT AT 20°C COLOUR ODOUR TASTE DENSITY AT 20°C (g / ml) DENSITY 25/25 **REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) BOILING POINT (°C)** MELTING POINT (°C) FLASH POINT (°C) ASSAY (% GC) ACID VALUE (mg KOH/g) SOLUBILITY VAPOUR PRESSURE **OTHER SOLUBILITIES** 

CLEAR MOBILE LIQUID COLORLESS TO PALE YELLOW STRONG, FRUITY, LIKE PINEAPPLE ESTERY, GREEN, FRUITY, PINEAPPLE 0,945 - 0,950 1,4570 - 1,4620 1 269°C (1013 mbar) 109,00 > 98; ALLYL ALCOHOL < 0,1% < 1 INSOLUBLE IN WATER < 1 kPa to 50°C (calculated) SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.