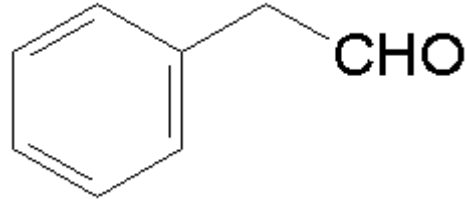


## SPECIFICATION SHEET

**VERSION** 6,00 **VERSION DATE** 27/05/22 **PRINT DATE** 25/06/22

<b>PRODUCT</b>	PHENYL ACETIC ALDEHYDE
<b>APPLICATIONS</b>	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
<b>IUPAC NAME</b>	PHENYLETHANAL
<b>SYNONYMS</b>	1-OXO-2-PHENYLETHANE, HYACINTHALDEHYDE, ALFA-TOLYLALDEHYDE, PHENYL ACETALDEHYDE
<b>FORMULA</b>	C8 H8 O
<b>MOLECULAR WEIGHT</b>	120,00
<b>CAS</b>	122-78-1
<b>EINECS</b>	204-574-5
<b>FEMA</b>	2874
<b>TARIFF NUMBER</b>	2912290090
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST
<b>REACH REGISTRATION NO.</b>	01-2120766865-37



## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID
<b>COLOUR</b>	COLORLESS TO PALE YELLOW
<b>ODOUR</b>	HYACINTH, SWEET, FLORAL, GREEN
<b>TASTE</b>	SWEET, FLORAL, NUTTY, FRUITY
<b>DENSITY A 20°C (g / ml)</b>	1,025 - 1,040
<b>DENSITY 25/25</b>	1,023 - 1,040
<b>REFRACTIVE INDEX nD20</b>	1,5250 - 1,5320
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>BOILING POINT (°C)</b>	193
<b>MELTING POINT (°C)</b>	-
<b>FLASH POINT (°C)</b>	83,00
<b>ASSAY (% GC)</b>	> 95
<b>ACID VALUE (mg KOH/g)</b>	< 5
<b>SOLUBILITY</b>	2,2 g/l IN WATER (25°C)
<b>VAPOUR PRESSURE</b>	NOT DETERMINED
<b>OTHER SOLUBILITIES</b>	APPROX. 50% IN ETHANOL 80% AND 17% IN ETHANOL.

**OTHER TECHNICAL DATA** IT CAN POLYMERIZE. IT IS NECESSARY TO DO A SOLUBILITY TEST IN THE FRAGRANCE AND VERIFY QUALITY BEFORE USE.

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 9 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
IT CONTAINS 0,01% OF CITRIC ACID AS ACIDIFIER. KEEP PREFERABLY REFRIGERATED 5-10°C AND WITH NITROGEN.

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.