

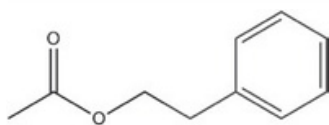


FLORAL

FRUITY

PHENYLETHYL ACETATE NAT

901965



Phenethyl acetate
Acetic acid 2-phenylethyl ester

REFERENCES

Natural flavoring substance

(Regulation (EC) N° 1334/2008)

FEMA number **2857**

CAS number **103-45-7**

FLAVIS number **09.031**

Stabilizer **none added**

Solvent **none added**

DESCRIPTORS

Floral notes recalling rose and canola flowers, with a honey tonality and anisic twist.

NATURAL OCCURENCE

Naturally found in apple, beer, cocoa, grape, melon, pineapple, plum, strawberry, whisky and wine.

FLAVOR USAGE

PHENYLETHYL ACETATE NAT maintains the typical rose and honey note of phenylethanol with a more fruity profile and an anisic twist. It fits very well with honey, guava, apricot, berries, chocolate and alcohol tonalities.

Recommended dosage in final application:

0.05 - 5ppm .

PHYSICO-CHEMICAL PROPERTIES

Flash Point	>100°C
Appearance	Colourless
	liquid
Purity by GLC	min. 98%
Specific Gravity (d20/20)	1.033 ... 1.037
Refractive Index (Nd/20)	1.497 ... 1.501

KOSHER & HALAL STATUS

Kosher Parve applications	yes
Kosher Dairy applications	yes
Kosher Meat applications	yes
Halal applications	yes

Firmenich inspiring!