



Product Specification

| | |
|----------------------------------|---|
| Product code: | 1059 |
| Product name: | Natural Allyl Caproate |
| Chemical name or synonyms: | Allyl hexanoate |
| Empirical formula: | C ₉ H ₁₆ O ₂ |
| Declaration in USA: | Natural |
| EEC: | Natural flavoring substance |
| Appearance: | Colorless to pale yellow liquid |
| Odor: | Fruity, Pineapple |
| Melting point (for solids only): | N/a |
| Boiling point: | 185°C |
| Flash point: | ca. 61.6°C |
| Specific gravity @ 20°/20°C: | 0.888 - 0.898 |
| Refractive index @ 20°C: | 1.418 - 1.430 |
| Assay (by GLC): | 99% min. |
| Solubility: | Insoluble in water; soluble in most organic solvents. |
| Storage and shelf life: | In tightly closed container away from light and source of ignition at max. 20°C; 24 months min. |
| FEMA No.: | 2032 |
| CFR No.: | 172.510 |
| EINECS No.: | 204-642-4 |
| CAS No.: | 123-68-2 |
| CoE No.: | 2181 |
| HS code: | 2915.90.2000 |
| FLAVIS No: | 9.244 |

Date: Nov. 2016
Version: 6.0