TECHNICAL DATA SHEET

VERSION 2.0 VERSION DATE 01/06/20 PRINT DATE 03/06/20

PRODUCT NAME	Cinnamyl alcohol
CAS NO	104-54-1
MF	$C_9H_{10}O$
MW	134.18
EINECE	203-212-3
FEMA	2294
RTECS	GE2200000
HS CODE	29062990

SPECIFICATIONS

MELTING POINT	30-33℃（lit.）
BOILING POINT	250℃（lit.）
DENSITY	1.044g/mL at 25 ℃(lit.)
REFRACTIVE INDEX	n20/D 1.5819(lit.)
FLASH POINT	＞230℃
STORAGE TEMP	REFRIGERATOR(+4℃)
FORM	FUSED LOW MELTING CRYSTALLINE SOLID
COLOR	WHITE
WATER SOLUBILITY	1.8g/L（20℃）
ASSAY（%）	≥99%
JECFA NO	647
MERCK	14,2302
RISK STATEMENTS	22-36/38-43-36
SAFETY STATEMENGTS	26-36/37-37/39-24/25
WGK GERMANY	2
TOXICITY	LD50(g/kg):2.0 ORALLY IN RATS; ＞5.0 DERMALLY IN RABBITS.

TECHNICAL DATA

Add 0.01 parts of aluminum chips into 1 part of benzyl alcohol, heat to 60 ℃ to release hydrogen, and raise the temperature to 180 ℃ until the hydrogen is stopped. After cooling and filtering, the aluminum benzylalcohol solution is added to the mixture of benzyl alcohol and cinnamaldehyde (mass 1:1). In the condition of 0.0027mpa, add chemical book to boil, evaporate the benzaldehyde produced by reaction at 80 ℃ and reflux ratio of 3-4, and add benzyl alcohol at the same time. Until 95% of the theoretical amount of benzaldehyde is evaporated, the feeding is stopped, and the remaining benzyl alcohol is evaporated, and then the crude cinnamon alcohol is evaporated. After vacuum distillation, 117 ℃ (7kpa) fraction is collected, which is the product.

STABILITY AND STORAGE

Stable, Incompatible with strong oxidizing agents, acids, bases, reducing agents. Combustible. Keep in tightly closed container in a cool and dry place, protected from light. When stored for more than 12 months, quality should be checked before use.

PRODUCT APPLICATION

GB 2760-96 is a temporary permitted edible flavor. It is mainly used for apricot, peach, raspberry and plum flavor.

Cinnamon is a food spice which is temporarily allowed to be used in China's "Hygienic Standards for the use of food additives". It is mainly used for the preparation of flavors such as strawberry, lemon, apricot, peach and other fruit flavors and brandy flavors. The amount of chemical book used in chewing gum is 720mg / kg; in baked food is 33mg / kg; in candy is 17mg / kg; in soft drink is 8.8mg/kg; in cold drink is 8.7mg/kg; in alcohol is 5.0mg/kg.