

Foreverest Resources Ltd

Anethole

99%

Natural Anethole is extracted from the essential oils, such as anise oil. It appears white crystalline or liquid with anise odor and sweet taste. Natural Anethole is mainly used as flavor in food.

Substance Identification

Synonyms	p-Propenylanisole Isoestragole trans-Anethole
CAS	N/A
EINECS	224-052-0
FEMA	N/A

HS.CODE	290900
Molecular Formula	C13H20O
Molecular Weight	192.2973

Application & Uses

- used as food and beverage flavor
- widely used in the fragrance formulation of toothpaste and gargle
- used as an odorant and odorant-correcting agent for medicines
- used as sensitizer for color photography
- used as a medicine to treat leucopenia caused by chemotherapy or radiotherapy and leucopenia caused by other reasons
- used in cosmetic industry
- used as an promising insecticide

Sales Specification

ITEM	VALUE
Appearance	Colorless or faint yellow crystal liquid
Odor	Similar with star anise

Similar Specs

Dihydro-Anethole

Package

- Galvanized Steel Drum, 180kg net each

GHS Hazard Statements

No data available

Storage

- flammable materials should be stored in a separate safety storage cabinet or room
- ground all equipment containing material
- keep away from heat
- keep away from sources of ignition
- keep container tightly closed
- keep in a cool, well-ventilated place

Relation Products

- p-Anisic Acid
- Anisyl Acetate
- Anisylacetone
- Anisyl Alcohol
- Star Anise Oil

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.