Foreverest Resources Ltd

苯甲醛[CAS 100-52-7]

99%

苯甲醛天然存在于苦杏仁油、广藿香油和风信子油中。 它呈无色液体,具有特征性的杏仁样气味。苯甲醛的合成方法有甲苯氧化法、苯甲醇催化脱氢法和二氯苄基甲烷水解法三种。 苯甲醛广泛用于化学工业,特别是用于制备香料、调味剂和药物。

Substance Identification

Synonyms 杏仁油等同物 | 安息香醛 | 苯醛

CAS N/A

EINECS 202-860-4

FEMA N/A

HS.CODE	2902
Molecular Formula	C6H5CHO
Moleclar Weight	106.12

口服 LD50□大鼠) 1300mg/kg

Application & Uses

- 1. 用作止痛药、解热药和镇静剂
- 2. 用作烘焙食品、软饮料和糖的食品添加剂。在美国和欧洲市场,它被广泛用于软糖杏仁饼
- 3. 用作鞣剂
- 4. 用作防腐剂和抗菌芳香剂
- 5. 用作染料和光亮剂
- 6. 用作香水和精油的成分,具有舒缓的苦杏仁香气
- 7. 用作增塑剂

Sales Specification

ITEM	VALUE
外观	无色液体,有杏仁般的气味
含量(%)	99.0 min
相对密度 (@20℃)	1.044 to 1.049
酸度(以苯甲酸计,%)	1.0 max
颜色[]@Hazen[]	50 max
氯化物□ppm□	500 max
口服 LD50□大鼠)	1300mg/kg

Package

• 桶,200公斤

GHS Hazard Statements

Storage

- 建议贮存于闪点低于37.8°C (100°F)的冷冻室
- 单独贮存于独立仓库
- 仓库地面铺有接地材料
- 远离火苗、明火、火源
- 密封贮存于通风、阴凉、干燥处

Relation Products

• Cinnamic Aldehyde Natural

Relation Articles

- An Aroma Chemical Profile Benzaldehyde
- Green in Perfume, How to build a better rose
- Application Research of Cinnamic aldehyde in Fragrance & Flavor, Daily Chemicals and Food Additives

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.

Manage consent