

Foreverest Resources Ltd

乙酸肉桂酯 [CAS 103-54-8]

99%

乙酸肉桂酯是由肉桂醇与乙酸缩合而成的乙酸酯。存在于肉桂叶油中。它具有香味、代谢物和杀虫剂的作用。它来源于肉桂醇。乙酸肉桂酯也是肉桂油的一种成分。

Substance Identification

Identification	Value
Synonyms	乙酸桂皮酯 乙酸桂皮醋 醋酸肉桂酯
CAS	N/A
EINECS	203-121-9
FEMA	N/A

HS.CODE	2915
Molecular Formula	C11H12O2
Molecular Weight	176.21

Application & Uses

- 在食品、医药、化妆品中用作香精香料
- 用于驱除和预防有害昆虫的侵扰
- 用于制造洗发水、装饰性化妆品、香皂、香精和其他盥洗用品
- 用于生产洗涤剂和家用清洁剂

Features & Benefits

- 乙酸肉桂酯具有迷人的花香、胡椒味和肉桂香
- 它表现出甜、辣、花和肉桂般的风味和味道

Sales Specification

ITEM	VALUE
外观	无色至微黄色液体

ITEM	VALUE
气味	似香蕉和菠萝的果味
含量（%）	99 min
口服 LD50（大鼠）	3300mg/kg

Package

- 桶类，180公斤

GHS Hazard Statements

Storage

- 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

- [Cinnamaldehyde](#)
- [Cinnamic Aldehyde Natural](#)
- [Amylcinnamaldehyde](#)
- [Ethyl Cinnamate](#)
- [Methyl Cinnamate](#)
- [Hexyl cinnamic aldehyde](#)
- [alpha-Methylcinnamaldehyde](#)

Relation Articles

- [Cinnamon Oil Compound Might Block Bacteria Like P. aeruginosa from Forming Biofilms, Researchers Say](#)
- [An Aroma Chemical Profile - Benzaldehyde](#)
- [The benefits of Terpenes on health and well-being](#)

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