

Foreverest Resources Ltd

反式桂皮酸乙酯 [CAS 103-36-6]

99%

肉桂酸乙酯为肉桂酸与乙醇的酯。它存在于肉桂精油中。可由肉桂酸与乙醇在硫酸存在下酯化或苯甲醛与乙酸乙酯反应制得。纯肉桂酸乙酯具有“果香和香脂气味，让人联想到带有琥珀味的肉桂”，广泛用于某些浆果香精的香精配方中。

Substance Identification

Identifier	Value
Synonyms	桂皮酸乙酯 肉桂酸乙酯
CAS	N/A
EINECS	203-104-6
FEMA	N/A

HS.CODE	2916
Molecular Formula	C11H12O2
Moleclar Weight	176.215

Application & Uses

- 用于果味香精配方，如樱桃、葡萄和桃子香精
- 用作调味剂中的固定剂和芳香剂改性剂
- 用于玫瑰、柑橘和东方型香精的配方
- 用作医药生产的原料
- 用作医药中间体

Features & Benefits

- 溶于酒精、固定油、水 160.6 mg/L @ 25 °C (est)

Sales Specification

ITEM	VALUE
外观	无色透明油状液体

ITEM	VALUE
相对密度	1.045 to 1.051
折光系数（@20℃）	1.559 to 1.561
含量（%）	99 min
口服 LD50（大鼠）	4gm/kg
皮试 LD50（兔子）	5gm/kg min

Similar Specs

- Methyl Cinnamate
- Cinnamaldehyde
- Cinnamic Aldehyde Natural
- Amylcinnamaldehyde
- alpha-Methylcinnamaldehyde

Package

- 桶类，200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 Articles

- [Cinnamon Oil Compound Might Block Bacteria Like P. aeruginosa from Forming Biofilms, Researchers Say](#)
- [How to create Lily of the valley fragrance?](#)
- [Insecticidal and synergistic effects of Majoranahortensis essential oil and some of its major constituents](#)

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