

Foreverest Resources Ltd

肉桂酸甲酯 CAS 103-26-4

98%

肉桂酸甲酯是肉桂酸的甲酯。它是白色到浅黄色的晶体，有水果的气味。天然存在于高良姜、罗勒叶油、长寿花油等精油中。肉桂酸甲酯也可通过肉桂酸与甲醇酯化制备。肉桂酸甲酯主要用于香料工业。

Substance Identification

Synonyms	Methyl cinnamate Methyl 3-phenylacrylate Methyl-3-phenylprop-2-enoate
CAS	N/A
EINECS	203-093-8
FEMA	N/A

HS.CODE	2905
Molecular Formula	C10H10O2
Molecular Weight	162.188

Application & Uses

- 广泛用于香水，赋予香味的冲击力和甜果味
- 用于食品调味，主要用于果味香精，如草莓、樱桃、葡萄香精
- 用作医药中间体

Features & Benefits

- 溶解性：溶于醇、二丙二醇、固定油、石蜡油

Sales Specification

ITEM	VALUE
外观	白色至淡黄色晶体
气味	果香

ITEM	VALUE
酸值□KOH/g□	2.00 max
含量（%）	98
口服 LD50□大鼠）	2610mg/kg
皮试 LD50□兔子）	5gm/kg min

Similar Specs

- Cinnamaldehyde
- Cinnamic Aldehyde Natural

Package

- 纸桶，25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

- [An Aroma Chemical Profile - Benzaldehyde](#)
- [Methyl Hydrogenated Rosinate for Personal Care and Cosmetics](#)
- [Insecticidal and synergistic effects of Majoranahortensis essential oil and some of its major constituents](#)
- [How to create Lily of the valley fragrance?](#)

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