
Product Data Sheet

Product Name: Ethyl phenylacetate

Cat. No.: GC60822

Chemical Properties

Cas. No. 101-97-3

SMILES O=C(OCC)CC1=CC=CC=C1Formula C10H12O2 M.Wt 164.2

Solubility Storage Store at -20°C

General tips For obtaining a higher solubility, please warm the tube at 37 °C and shake it in the ultrasonic bath for a while. Stock solution can be stored below -20°C for several months.

Shipping Condition Evaluation sample solution : ship with blue ice All other available size: ship with RT, or blue ice upon request.

Structure **Background**

Ethyl phenylacetate is a natural flavouring ingredient, and its sensory threshold is near 73 µg/L. Ethyl phenylacetate is a "greener" solvent with low toxicity. Ethyl phenylacetate is a non-mutagenic and is a Kosher food additive. Ethyl phenylacetate gives to the wines a strong honey-like character[1][2][3].

[1]. Tat L, et al. Sweet-like off-flavor in Aglianico del Vulture wine: ethyl phenylacetate as the mainly involved compound. J Agric Food Chem. 2007 Jun 27;55(13):5205-12. [2]. Clark L, et al. Aerosolized essential oils and individual natural product compounds as brown treesnake repellents. Pest Manag Sci. 2002 Aug;58(8):775-83. [3]. Mary M. Caruso, et al. Full Recovery of Fracture Toughness Using a Nontoxic Solvent-Based Self-Healing System. Advances in Functional Materials 18(13), 1898-1904, (2008).

Caution: Product has not been fully validated for medical applications. For research use only.

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