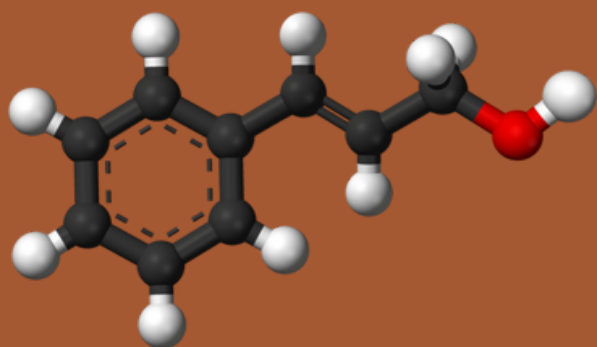


SEPTEMBER 22



# WHO IS CINNAMYL ALCOHOL ?!



# **CINNAMYL ALCOHOL IS A CHARACTERISTIC COMPONENT IN CINNAMON BARK & CINNAMON LEAF OILS.**

**VAPOR PRESSURE: 0.0120 MMHG @ 25.00 °C.**

**MOLECULAR WEIGHT: 134.17**



**IT'S SO SWEET & WARM - SPICY  
& POWDERY.**

**ITS EFFECT DEPENDS ON  
OTHER FORMULA  
COMPONENTS.**

**I APPRECIATE THIS MATERIAL  
FOR ITS SOFT CLEAN CINNAMON  
CHARACTER, NOT LIKE  
CINNAMON BARK OIL WHICH  
HAS A HIGH PERCENTAGE OF  
HARSH CINNAMIC ALDEHYDE.**

**~ CEYLON CINNAMON OIL HAS A LOWER CONTENT OF CINNAMIC  
ALDEHYDE THAN CHINESE ONE -FAKE CINNAMON-.**

**I LOVE USING IT IN SWEET  
AMBERY ORIENTAL  
COMPOSITIONS, ESPECIALLY  
VANILLA TYPE.  
WHICH HELPS IN GIVING  
DIMENSIONAL CONTRAST.**

**USE IT IN VANILLIN - ETHYL  
VANILLIN - COUMARIN COMPO,  
AND YOU WILL GET A  
CINNAMON DANISH VIBES, OR  
ADD ETHYL MALTOL, FURFURAL  
& EUGENOL TOUCH TO GET A  
FRESH BRAKED COOKIE  
AROMA.**

**CINNAMYL ALCOHOL IS  
IMPORTANT IN SOME FLORALS :  
HYACINTH  
CARNATION  
MIMOSA  
MAGNOLIA  
CLASSIC WALLFLOWER  
FRUIT BLOSSOMS**

**CINNAMYL ALCOHOL ALSO  
WORKS AS A MODIFIER IN SOME  
FLORALS :  
NARCISSUS  
LILAC  
CYCLAMEN  
CAMELLIA**



**I LIKE HOW IT GIVES RIGIDITY,  
DEPTH & LUXURY EFFECT TO RED  
ROSES ACCORDS.**

**TIP:**

**USE COUMARIN TO TAME DOWN CINNAMYL ALCOHOL'S  
SHARPNESS.**

**WHAT IS YOUR  
AVERAGE USAGE  
OF CINNAMYL ALCOHOL?**