



>>Entry Name: Methyl acetate, 9CI, 8CI

ENTRY UNDER REVIEW

Synonym(s): FEMA 2676

CAS Registry Number: 79-20-9

H₃CCOOMe

Molecular Formula: C₃H₆O₂

Molecular Weight: 74.079

Accurate Mass: 74.03678

Percentage Composition: C 48.64%; H 8.16%; O 43.20%

Biological Source: Present in grape, banana and other fruits

Use/Importance: Industrial solv. for gums, lacquers etc. Flavouring ingredient

Physical Description: Pleasant-smelling, volatile liq.

Melting Point: Mp -98.7°

Boiling Point: Bp 56.3°

Solubility: Sol. H₂O, misc. EtOH, Et₂O

Density: d₄²⁰ 0.934

Refractive Index: n_D²⁰ 1.3614

Other Data: Dissolves many metallic salts. Low acute tox.

Hazard & Toxicity: Eye and respiratory tract irritant. High vapour conc. narcotic. Highly flammable, fl. p. -9°, autoignition temp. 454/475°. OES: long-term 200 ppm; short-term 250 ppm

Aldrich: 18632-5

Fluka: 46000

References:

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