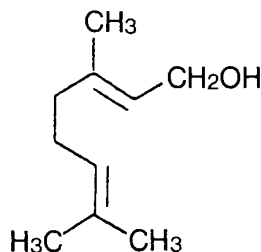


## Geraniol



$C_{10}H_{18}O$

Mol. Wt. 154.25

(*E*)-3,7-dimethyl-2,6-octadien-1-ol

[ 106-24-1 ]

**Content** Geraniol contains not less than 85.0% of geraniol ( $C_{10}H_{18}O$ ).

**Description** Geraniol is a colorless to light yellow, transparent liquid having a characteristic odor.

**Identification** To 1 ml of Geraniol, add 1 ml of acetic anhydride and 1 drop of phosphoric acid, keep lukewarm for 10 minutes, add 1 ml of water, and shake in warm water for 5 minutes. Cool and make slightly alkaline with anhydrous sodium carbonate solution (1 8). An odor of geranyl acetate is evolved.

**Purity** (1) Refractive index  $n_D^{20} = 1.469 - 1.478$ .

(2) Specific gravity 0.870 - 0.885.

(3) Clarity of solution Clear (1.0 ml, 70% (vol) ethanol 3.0 ml).

(4) Acid value Not more than 1.0 (Flavoring Substances Tests).

(5) Ester value Not more than 3.0 (5.0 g, Flavoring Substances Tests).

(6) Aldehyde Weigh accurately about 5 g of Geraniol, and proceed as directed under Method 2 in Aldehyde and Ketone Content in the Flavoring Substances Tests. In the test, allow the mixture to stand for 15 minutes before titrating. The volume of consumed 0.5 mol/l hydrochloric acid is not more than 0.65 ml.

**Assay** Proceed as directed under Method 1 in Alcohol Content in the Flavoring Substances Tests, using 1 g of acetylated oil.