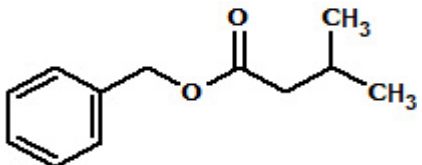


BENZYL *iso*-VALERATE

(Code: BIV)

Olfactive Note: Powerful, fruity-herbaceous, apple like odor

Used in perfume formulations for Oriental fragrance types. In flavor compositions, used for imitation Apple, Apricot, Banana, Cherry, Cheese, Pineapple, Raspberry, Walnut, etc. Also suggested for use in Tobacco flavors.

Chemical Formula	C ₁₂ H ₁₆ O ₂		Use Level	Up to 200 ppm in Flavor
Molecular Weight (gm/Mol)	192.26			Up to 8% in Fragrance
Log P (o/w)	3.260		benzyl 3-methyl butanoate	
Solubility in Water @ 25 °C	78.74 mg/L			
<input checked="" type="checkbox"/> Synthetic substance	<input checked="" type="checkbox"/> Nature-Identical	<input type="checkbox"/> Artificial	<input checked="" type="checkbox"/> Food Grade	<input checked="" type="checkbox"/> Kosher

PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.983 - 0.989 @ 25 °C
Refractive Index	1.4860 - 1.4900 @ 20 °C
Boiling Point	246 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	148 Hrs
Solubility in Ethanol	1ml soluble in 3ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.017000 mmHg @ 25 °C
Vapour Density	4.18 (Air=1)
Benzyl Alcohol content	As per IFRA standard

REGULATORY REFERENCES

CAS No.	103-38-8
FEMA	2152
EINECS	203-106-7
CoE	453
FL No.	09.458
JECFA	845
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.3000
Anti-Oxidants/Stabilizers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Derived from GMO?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
GMO as process aid?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Synonyms: Benzyl 3-methylbutyrate; Butanoic acid, 3-methyl-, phenylmethyl ester; Isopentanoic acid, phenylmethyl ester; Isopropyl acetic acid, benzyl ester; Isovaleric acid, benzyl ester.

Packing: As per Customer's requirement

Storage: Shelf life of 24 months from the date of manufacturing. Stable when stored in tightly sealed containers. Keep in cool and dry area, away from direct heat and light. If stored for more than 12 months, quality should be checked before use.