

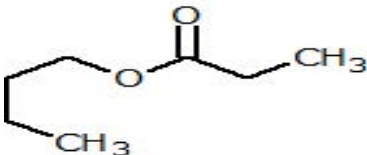
BUTYL PROPIONATE

(Code: BTP)

Olfactive Note: Earthy, faintly sweet, fruity odor

In perfumery, used as a modifier in vegetable green topnotes.

In flavor compositions, used for imitation Tutti-fruity, Butter, Rum and many other single fruit types.

Chemical Formula	C ₇ H ₁₄ O ₂		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	130.19			Up to 4% in Fragrance
Log P (o/w)	2.314		butyl propanoate	
Solubility in Water @ 20 °C	1500 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	0.868 - 0.882 @ 25 °C
Refractive Index	1.3975 - 1.4045 @ 20 °C
Boiling Point	146.8 °C @ 760 mmHg
Flash Point (TCC)	38.33 °C
Tenacity	NA
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	4.420000 mmHg @ 25 °C
Vapour Density	4.5 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	39.10 kJ/mol
Boiling Point	145 °C @ 756 mmHg

REGULATORY REFERENCES

CAS No.	590-01-2
FEMA	2211
EINECS	209-669-5
CoE	405
FL No.	09.124
JECFA	143
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.50.5000
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: *n*-Butyl propanoate; *n*-Butyl propionate; Propanoic acid, butyl 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.