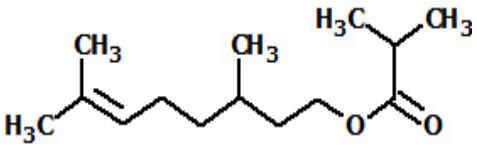


## CITRONELLYL *iso*-BUTYRATE (Code: CTIB)

Olfactive Note: Strong fruity, citrusy-rosy, sweet odor

Used in perfume compositions for Geranium, Rose, Muguet, Freesia, etc. Perfuming agent in Cosmetics. Modifier for lower esters of Citronellol in floral and fruity-floral, sweet fragrance types. Used in flavour compositions for imitation Grape, Quince, Raspberry, Strawberry, Rose etc.

Chemical Formula	C <sub>14</sub> H <sub>26</sub> O <sub>2</sub>		Use Level	Up to 12 ppm in Flavor
Molecular Weight (gm/Mol)	226.36			Up to 8% in Fragrance
Log P (o/w)	5.068			
Solubility in Water @ 25 °C	0.7 mg/L		3,7-dimethyloct-6-enyl 2-methylpropanoate	
<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)	96% min.
Specific Gravity	0.870 - 0.880 @ 25 °C
Refractive Index	1.4400 - 1.4480 @ 20 °C
Boiling Point	249 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	68 Hrs
Solubility in Ethanol	1ml soluble in 6ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.005000 mmHg @ 25 °C
Vapour Density	7.7 (Air=1)

### REGULATORY REFERENCES

CAS No.	97-89-2
FEMA	2313
EINECS	202-616-7
CoE	296
FL No.	09.421
JECFA	71
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.0000
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: 3,7-Dimethyloct-6-enyl isobutyrate; Isobutyric acid, 3,7-dimethyl-6-octenyl ester; Rhodinyol isobutyrate; Propanoic acid, 2-methyl-, 3,7-dimethyl-6-octen-1-yl 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.