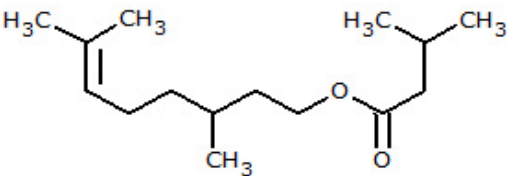


## CITRONELLYL *iso*-VALERATE (Code: CTIV)

Olfactive Note: Rosy, herbaceous, tenacious odor

Used in perfume compositions as a modifier for lower esters of Citronellol. Useful in honey-like notes.  
Used in flavor compositions, mainly for variations in Strawberry and Raspberry types.  
Good stability in soap and in Talcum powder.

Chemical Formula	C <sub>15</sub> H <sub>28</sub> O <sub>2</sub>		Use Level	Traces in Flavor
Molecular Weight (gm/Mol)	240.39			Up to 3% in Fragrance
Log P (o/w)	5.578			
Solubility in Water @ 25 °C	0.2 mg/L		3,7-dimethyloct-6-enyl 3-methylbutanoate	

<input checked="" type="checkbox"/> Synthetic substance	<input checked="" type="checkbox"/> Nature-Identical	<input type="checkbox"/> Artificial	<input type="checkbox"/> Food Grade	<input checked="" type="checkbox"/> Kosher
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### PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	96% min.
Specific Gravity	0.880 - 0.890 @ 25 °C
Refractive Index	1.4430 - 1.4530 @ 20 °C
Boiling Point	237 °C @ 760 mmHg
Flash Point	91.11 °C
Tenacity	---
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.001000 mmHg @ 25 °C
Vapour Density	8.3 (Air=1)

### REGULATORY REFERENCES

CAS No.	68922-10-1
FEMA	---
EINECS	272-982-0
CoE	455
FL No.	09.460
JECFA	----
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not 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: butanoic acid, 3-methyl-, 3,7-dimethyl-6-octen-1-yl ester; dihydrogeranyl isovalerate; 3,7- dimethyloct-6-en-1-yl 3-methylbutanoate; 3- methyl butanoic acid 3,7-dimethyl-6-octenyl 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.