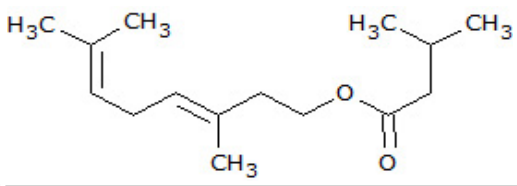


GERANYL *iso*-VALERATE (Code: GIV)

Olfactive Note: Green-fruity, rosy odor with apple undertone

Used in perfumes in Oriental fragrance types and as a modifier for lower aliphatic esters of Geraniol.
In Flavors, finds use as a modifier for Apple Pineapple, Lime, Peach, imitations and also used in tobacco flavourings.

Chemical Formula	C ₁₅ H ₂₆ O ₂		Use Level	Up to 155 ppm in Flavor
Molecular Weight (gm/Mol)	238.37			Up to 5% in Fragrance
Log P (o/w)	5.225			
Solubility in Water @ 25 °C	0.26 mg/L		3,7-dimethylocta-3,6-dienyl 3-methylbutanoate	

<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
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PHYSICO-CHEMICAL PROPERTIES

Appearance	Colorless to pale yellow liquid
Purity (by GLC)	96% min.
Specific Gravity	0.886 - 0.892 @ 25 °C
Refractive Index	1.4560 - 1.4620 @ 20 °C
Boiling Point	276 °C to 278 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	17 Hrs
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.001000 mmHg @ 25 °C
Vapour Density	8.2 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	57.83 kJ/mol

REGULATORY REFERENCES

CAS No.	109-20-6
FEMA	2518
EINECS	203-655-2
CoE	448
FL No.	09.453
JECFA	75
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: Butanoic acid; 3-methyl-, 3, 7-dimethyl-2,6-octadienyl ester, (*E*); geranyl isopentanoate; geranyl 3-methylbutanoate; Isovaleric acid geranyl 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.