

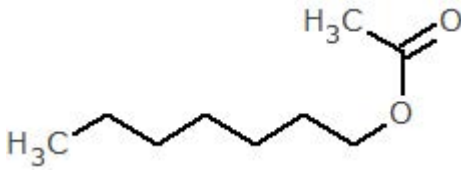
HEPTYL ACETATE

(Code: HACT)

Olfactive Note: Fresh fatty-green, pleasant, pear rose odor, sweet apricot like taste

Used in perfume compositions, mainly in the topnote complex for Rose bases or other florals. Also in green floral notes in non floral bases.

In flavor compositions, used for imitation Banana, Berry, Melon, Pear, Pineapple, etc.

Chemical Formula	C ₉ H ₁₈ O ₂		Use Level	Up to 15 ppm in Flavor
Molecular Weight (gm/Mol)	158.24			Up to 8% in Fragrance
Log P (o/w)	3.333			
Solubility in Water @ 25 °C	101.9 mg/L		heptyl acetate	

<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)	98% min.
Specific Gravity	0.862 - 0.872 @ 25 °C
Refractive Index	1.4086 - 1.4186 @ 20 °C
Boiling Point	192 °C to 193 °C @ 760 mmHg
Flash Point (TCC)	67.78 °C
Tenacity	6 Hrs
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.510000 mmHg @ 25 °C
Vapour Density	5.5 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	56.90 kJ/mol

REGULATORY REFERENCES

CAS No.	112-06-1
FEMA	2547
EINECS	203-932-8
CoE	212
FL No.	09.022
JECFA	129
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.4550
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: Acetate C-7; Acetic acid, heptyl ester; Heptyl acetate; Heptyl acetate; *n*-Heptyl acetate; 1-Heptyl acetate; *n*-Heptyl ethanoate

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.