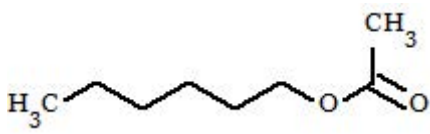


**HEXYL ACETATE**

(Code:HXACT)

Olfactive Note: Sweet, Fruity, Pear like, green odor

Used rarely in perfume compositions. In flavor compositions, used to imitate Apple, Cherry, Banana, Gooseberry, Pineapple, Pear, Strawberry, tutti-frutti and other fruit complexes.

Chemical Formula	C <sub>8</sub> H <sub>16</sub> O <sub>2</sub>		Use Level	Up to 55 ppm in Flavor
Molecular Weight (gm/Mol)	144.21			Up to 5% in Fragrance
Log P (o/w)	2.870			
Solubility in Water @ 25 °C	308.7 mg/L			hexyl 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

**PHYSICO-CHEMICAL PROPERTIES**

Appearance	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.868 - 0.876 @ 25 °C
Refractive Index	1.4060 - 1.4110 @ 20 °C
Boiling Point	170 °C to 172 °C @ 760 mmHg
Flash Point (TCC)	55.56 °C
Tenacity	5 Hrs at 100%
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	1.391000 mmHg @ 25 °C
Vapour Density	4.90 (Air=1)
Heat of Vaporization ( $\Delta_{vap}H^\circ$ )	52.10 kJ/mol

**REGULATORY REFERENCES**

CAS No.	142-92-7
FEMA	2565
EINECS	205-572-7
CoE	196
FL No.	09.006
JECFA	128
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.9050
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: Acetic acid, hexyl ester; *n*-Hexyl acetate; Hexyl alcohol, acetate; Hexyl ethanoate; *n*-Hexyl ethanoate; Methylamyl acetate; Acetic acid, hexyl 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.