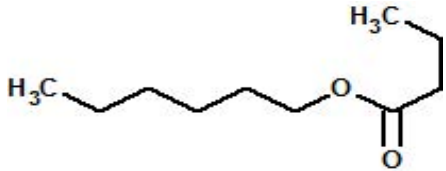


HEXYL BUTYRATE

(Code: HXB)

Olfactive Note: Green-fruity, Powerful, Waxy, Soapy odor

Rarely used in perfume compositions but most applications are in flavors. Some the suggested uses are in Hard and Soft fruits, Cranberry, Kiwi, Alcoholic beverages, Cocoa, plum, apple and other fruit complexes.

Chemical Formula	C ₁₀ H ₂₀ O ₂		Use Level	Up to 24 ppm in Flavor
Molecular Weight (gm/Mol)	172.26			Up to 8% in Fragrance
Log P (o/w)	3.842			
Solubility in Water @ 25 °C	33.39 mg/L			hexyl butanoate
<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	0.861 - 0.865 @ 25 °C
Refractive Index	1.4150 - 1.4190 @ 20 °C
Boiling Point	204 °C - 206 °C@ 760 mmHg
Flash Point (TCC)	81.11 °C
Tenacity	4 Hrs at 100%
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.233000 mmHg @ 25 °C
Vapour Density	5.9 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	47.01 kJ/mol

REGULATORY REFERENCES

CAS No.	2639-63-6
FEMA	2568
EINECS	210-136-6
CoE	271
FL No.	09.045
JECFA	153
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.90.5050
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, hexyl ester; Butyric acid, hexyl ester; n-Hexyl butanoate; n-Hexyl n-butanoate; n-Hexyl butyrate; 1-Hexyl butyrate

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.