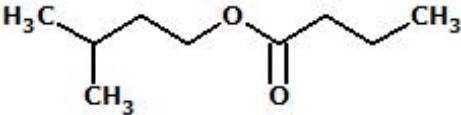


***iso*-AMYL BUTYRATE**

(Code: IAB)

Olfactive Note: Sweet fruity, Chocolate-Cognac, Slightly Banana like odor

Extensively used in large proportion in flavor compositions for imitation Apricot, Banana, Cherry, Peach, Strawberry, Tutti-fruity, Butterscotch, Butter etc.

Chemical Formula	C <sub>9</sub> H <sub>18</sub> O <sub>2</sub>		Use Level	Up to 570 ppm in Flavor
Molecular Weight (gm/Mol)	158.24			Up to 8% in Fragrance
Log P (o/w)	3.250			
Solubility in Water @ 25 °C	118 mg/L			
		3-methylbutyl 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. (sum of isomers)
Specific Gravity	0.860 - 0.868 @ 25 °C
Refractive Index	1.4090 - 1.4130 @ 20 °C
Boiling Point	179 °C @ 760 mmHg
Flash Point (TCC)	57.22 °C
Tenacity	<2 Hrs at 100%
Solubility in Ethanol	1ml soluble in 4ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.950000 mmHg @ 20 °C
Vapour Density	5.5 (Air=1)
Heat of Vaporization (Δ <sub>vap</sub> H°)	44.40 kJ/mol

**REGULATORY REFERENCES**

CAS No.	106-27-4
FEMA	2060
EINECS	203-380-8
CoE	282
FL No.	09.055
JECFA	45
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.9000
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: Isopentyl butyrate; Butanoic acid, 3-methylbutyl ester; Butyric acid, isopentyl ester; Isoamyl butylate; Isoamyl-*n*-butyrate; Isopentyl butanoate; 3-Methylbutyl 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.