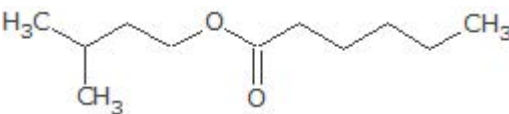


iso-AMYL CAPROATE

(Code: IAC)

Olfactive Note: Fruity, pineapple, banana, green odor

Often used in flavor compositions for imitation Apple, Pineapple, Strawberry, Raspberry, Honey, Rum etc. Suggested uses are in Alcoholic beverages, Soft fruits, Hard fruits, Peach and plum.

Chemical Formula	C ₁₁ H ₂₂ O ₂		Use Level	Up to 46 ppm in Flavor
Molecular Weight (gm/Mol)	186.29			Up to 8% in Fragrance
Log P (o/w)	4.196			
Solubility in Water @ 25 °C	12.56 mg/L			3-methylbutyl hexanoate
<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	0.858 - 0.863 @ 25 °C
Refractive Index	1.4180 - 1.4220 @ 20 °C
Boiling Point	225 °C to 226 °C @ 760 mmHg
Boiling Point	95 °C @ 10 mmHg
Flash Point (TCC)	85.00 °C
Tenacity	64 Hrs at 100%
Solubility in Ethanol	1ml soluble in 3ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.086000 mmHg @ 25 °C
Vapour Density	6.4 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	48.85 kJ/mol

REGULATORY REFERENCES

CAS No.	2198-61-0
FEMA	2075
EINECS	218-600-8
CoE	320
FL No.	09.070
JECFA	46
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.90.0000
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: Isoamyl capronate; Isoamyl hexylate; Hexanoic acid, Isopentyl hexanoate; isopentyl ester; Hexanoic acid, 3-methylbutyl ester; Isoamyl hexanoate; Isopentyl-*n*-hexanoate;

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.