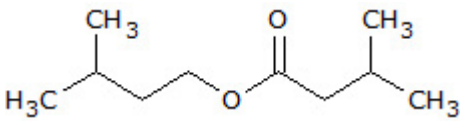


iso-AMYL iso-VALERATE (Code: IAIV)

Olfactive Note: Fresh, Fruity, sweet, ripe apple odor

Extensively used in flavor compositions, mainly in imitation Apple, and in the imitation flavors for soft candy, beverages, etc. Also finds application as a modifier in imitation Apricot, Banana. Specific use is the application in imitation Gooseberry flavor.

Chemical Formula	C ₁₀ H ₂₀ O ₂		Use Level	Up to 390 ppm in Flavor
Molecular Weight (gm/Mol)	172.27			Up to 8% in Fragrance
Log P (o/w)	3.530			
Solubility in Water @ 25 °C	44.59 mg/L		3-methylbutyl 3-methylbutanoate	
<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	0.851 - 0.857 @ 25 °C
Refractive Index	1.4110 - 1.4140 @ 20 °C
Boiling Point	190 °C to 191 °C @ 760 mmHg
Flash Point (TCC)	66.67 °C
Tenacity	<3 Hrs at 100%
Solubility in Ethanol	1ml soluble in 6ml 70% Alcohol
Acid Value	2 max. (mgKOH/gm)
Vapour Pressure	0.886000 mmHg @ 25 °C
Vapour Density	5.94 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	46.23 kJ/mol

REGULATORY REFERENCES

CAS No.	659-70-1
FEMA	2085
EINECS	211-536-1
CoE	458
FL No.	09.463
JECFA	50
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.0000
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: Isopentyl isovalerate; Butanoic acid, 3-methyl-, 3-methylbutyl ester; Isoamyl valerianate; Solusterol; Isopentyl 3-methylbutyrate; 3-Methylbutyl isovalerate; 3-Methylbutyl 3-methylbutanoate.

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.