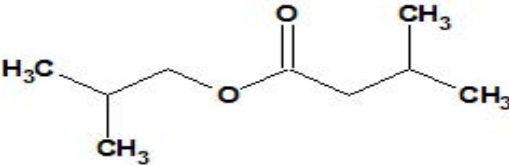


iso-BUTYL iso-VALERATE

(Code: IBTIV)

Olfactive Note: Fruity, Ethereal, Apple-Raspberry like odor.

Used as a modifier in topnotes of fruity compositions for cosmetics applications. In flavor compositions, used to imitate Apple, Wine, Raspberry, Strawberry, Honey, Tomato, Tutti-frutti and in Hard and soft fruits.

Chemical Formula	C ₉ H ₁₈ O ₂		Use Level	Up to 8 ppm in Flavor
Molecular Weight (gm/Mol)	158.24			Up to 3% in Fragrance
Log P (o/w)	3.021			
Solubility in Water @ 25 °C	136.1 mg/L			2-methylpropyl 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	Colorless to pale yellow liquid
Purity (by GLC)	98.5% min.
Specific Gravity	0.850 - 0.860 @ 25 °C
Refractive Index	1.3990 - 1.4090 @ 20 °C
Boiling Point	168.5 °C @ 760 mmHg
Flash Point (TCC)	38.89 °C
Tenacity	64 Hrs at 100%
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	1.840000 mmHg @ 25 °C
Vapour Density	5.4 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	44.01 kJ/mol

REGULATORY REFERENCES

CAS No.	589-59-3
FEMA	3369
EINECS	209-653-8
CoE	568
FL No.	09.472
JECFA	203
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.9000
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: Butanoic acid, 3-methyl-, 2-methylpropyl ester; Isobutyl isopentanoate; Isobutyl 3-methylpropanoate; Isovaleric acid, isobutyl ester; 2-Methylpropyl isovalerate.

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.