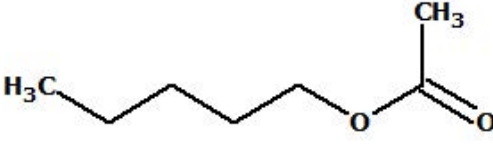


***n*-AMYL ACETATE**

(Code: NAACT)

Olfactive Note: Ethereal, Fruity, Banana, Pear like odor

Occasionally used in perfumery, although extensively used in flavor compositions for imitation Pear, Raspberry, Strawberry, Banana, Caramel, Cola, Coconut, Apple, Cherry, Cream-soda, Grape, Butter, Peach, Pineapple, Rum, Vanilla, etc.

Chemical Formula	C <sub>7</sub> H <sub>14</sub> O <sub>2</sub>		Use Level	Up to 200 ppm in Flavor
Molecular Weight (gm/Mol)	130.18			Up to 8% in Fragrance
Log P (o/w)	2.300			
Solubility in Water @ 25 °C	1700 mg/L			
		pentyl acetate		
<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)	99% min.
Specific Gravity	0.875 - 0.879 @ 20 °C
Refractive Index	1.4000 - 1.4050 @ 20 °C
Boiling Point	149 °C to 150 °C @ 760 mmHg
Melting Point	-100 °C @ 760 mmHg
Flash Point (TCC)	23.89 °C
Tenacity	---
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	3.50000 mmHg @ 25 °C
Vapour Density	4.5 (Air=1)
Heat of Vaporization ( $\Delta_{vap}H^\circ$ )	48.60 kJ/mol

**REGULATORY REFERENCES**

CAS No.	628-63-7
FEMA	---
EINECS	211-047-3
CoE	211
FL No.	09.021
JECFA	---
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not 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: C-5 acetate, acetic acid amyl ester, 1-pentyl acetate; acetic acid, pentyl ester; pentyl acetate; n-pentyl acetate; primary amyl acetate

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.