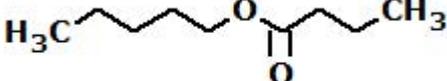


***n*-AMYL BUTYRATE**

(Code: NAB)

Olfactive Note: Ethereal-fruity, Banana, Pineapple, Tropical odor

Extensively used in flavor compositions for imitation Apple, Apricot, Banana, Butter, Butterscotch, Cherry, Fruit Grape, Peach, Pineapple, Raspberry, Strawberry, Vanilla, etc.

Chemical Formula	C ₉ H ₁₈ O ₂		Use Level	Up to 760 ppm in Flavor
Molecular Weight (gm/Mol)	158.24			Up to 8% in Fragrance
Log P (o/w)	3.320			
Solubility in Water @ 25 °C	60 mg/L		pentyl 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
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PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.863 - 0.866 @ 25 °C
Refractive Index	1.4090 - 1.4140 @ 20 °C
Boiling Point	185 °C to 187 °C @ 760 mmHg
Flash Point (TCC)	67.78 °C
Tenacity	4 Hrs at 100%
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.569000 mmHg @ 25 °C
Vapour Density	5.4 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	44.78 kJ/mol

REGULATORY REFERENCES

CAS No.	540-18-1
FEMA	2059
EINECS	208-739-2
CoE	270
FL No.	09.044
JECFA	152
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.5000
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: pentyl butyrate; Butyric acid, pentyl ester; 1-pentyl butyrate; n-pentyl butyrate; Amyl butanoate; N-amil butanoate; amyl 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.