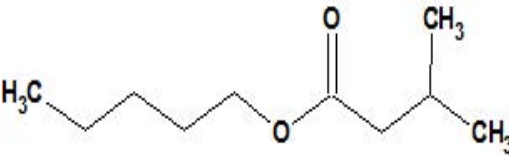


***n*-AMYL iso-VALERATE**

(Code: NAIV)

Olfactive Note: Ethereal, Fruity, ripe apple like odor

Used in flavor of variety of foods and beverages like cider drinks and baked goods. Perfuming agent in cosmetics.

Chemical Formula	C ₁₀ H ₂₀ O ₂		Use Level	Up to 200 ppm in Flavor
Molecular Weight (gm/Mol)	172.27			Up to 8% in Fragrance
Log P (o/w)	3.686			
Solubility in Water @ 25 °C	38.59 mg/L			
		pentyl 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.
Specific Gravity	0.854 - 0.864 @ 20 °C
Refractive Index	1.4100 - 1.4180 @ 20 °C
Boiling Point	169 °C to 170 °C @ 760 mmHg
Boiling Point	88 °C to 89 °C @ 50 mmHg
Flash Point (TCC)	71.11 °C
Tenacity	4 Hrs at 100%
Solubility in Ethanol	Soluble
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.413000 mmHg @ 25 °C
Vapour Density	5.94 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	46.62 kJ/mol

REGULATORY REFERENCES

CAS No.	25415-62-7
FEMA	---
EINECS	246-954-3
CoE	2224
FL No.	09.499
JECFA	---
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: pentyl isovalerate; Butanoic acid, 3-methyl-, pentyl ester; 1-pentyl isovalerate; pentyl-3-methyl butyrate, Isovaleric acid pentyl ester.

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.