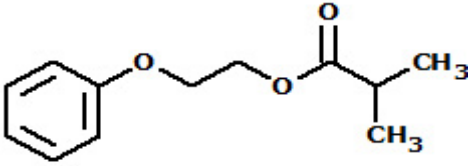


PHENOXY ETHYL *iso*-BUTYRATE (Code: PHEIB)

Olfactive Note: Sweet, Fruity-floral, slightly honey like odor

Often used in fragrances for household products, soap, detergent and room spray etc. Combines well with the Ionones, Terpineol, Linalool and Hydroxycitronellal. Used in flavor for imitation fruit flavors like tutti-frutti etc. also used as fixative in perfumes.

Chemical Formula	C ₁₂ H ₁₆ O ₃		Use Level	Up to 30 ppm in Flavor
Molecular Weight (gm/Mol)	208.25			Up to 20% in Fragrance
Log P (o/w)	2.615			
Solubility in Water @ 20 °C	210 mg/L			
		2-(phenoxy)ethyl-2-methyl propanoate		

<input checked="" type="checkbox"/> Synthetic substance	<input type="checkbox"/> Nature-Identical	<input checked="" 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)	99% min.
Specific Gravity	1.044 - 1.048 @ 25 °C
Refractive Index	1.4920 - 1.4950 @ 20 °C
Boiling Point	265 °C @ 760 mmHg
Flash Point (TCC)	>100 °C
Tenacity	184 Hrs
Solubility in Ethanol	1ml soluble in 3ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.006000 mmHg @ 25 °C
Vapour Density	7.2 (Air=1)

REGULATORY REFERENCES

CAS No.	103-60-6
FEMA	2873
EINECS	203-127-1
CoE	2089
FL No.	09.487
JECFA	1028
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: Phenirat[®], 2-Phenoxyethyl isobutyrate, phenyl cellosolve isobutyrate, Isobutyric acid 2-phenoxyethyl ester, ethylene glycol monophenyl ether isobutyrate.

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.