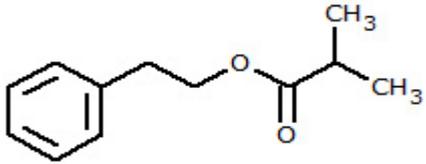


## PHENYL ETHYL *iso*-BUTYRATE (Code: PEIB)

Olfactive Note: Refreshing fruity-rosy, fresher than the n-butyrate

Used for Jasmine, hyacinth, rose, peony and many other fruity-floral types.  
In Flavor, used for imitation apple, peach, pineapple, cheese and in various fruity-floral complexes.

Chemical Formula	C <sub>12</sub> H <sub>16</sub> O <sub>2</sub>		Use Level	Up to 150 ppm in Flavor
Molecular Weight (gm/Mol)	192.26			Up to 10% in Fragrance
Log P (o/w)	3.161			
Solubility in Water @ 25 °C	52 mg/L			
		2-phenylethyl 2-methylpropanoate		
<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)	99% min.
Specific Gravity	0.987 - 0.990 @ 25 °C
Refractive Index	1.4860 - 1.4900 @ 20 °C
Boiling Point	230 °C @ 760 mmHg
Flash Point	108.33 °C
Tenacity	164 Hrs
Solubility in Ethanol	1ml soluble 6ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.010000 mmHg @ 25 °C
Vapour Density	6.6 (Air=1)

### REGULATORY REFERENCES

CAS No.	103-48-0
FEMA	2862
EINECS	203-116-1
CoE	302
FL No.	09.427
JECFA	992
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: 2-Phenylethyl isobutyrate; Benzylcarbonyl isobutyrate; Isobutyric acid, phenethyl ester; Phenethyl isobutyrate; *beta*-Phenylethyl isobutyrate; 2-Phenylethyl 2-methylpropanoate.

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.