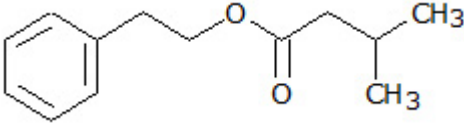


## PHENYL ETHYL *iso*-VALERATE (Code: PEIV)

Olfactive Note: Fruity-rosy, slightly balsamic odor

More frequently used than the n-Valerate. Moderately used in imitation Peach, Apricot, Honey, Pineapple, Apple, Pear, tutti-frutti etc. Used in fruity, floral, Oriental, balsamic, Rose and other fragrance types.

Chemical Formula	C <sub>13</sub> H <sub>18</sub> O <sub>2</sub>		Use Level	Up to 25 ppm in Flavor
Molecular Weight (gm/Mol)	206.28			Up to 8% in Fragrance
Log P (o/w)	3.671			
Solubility in Water @ 25 °C	16.5 mg/L			
		2-phenylethyl 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	Colorless to pale yellow liquid
Purity (by GLC)	99% min.
Specific Gravity	0.973 - 0.976 @ 25 °C
Refractive Index	1.4840 - 1.4860 @ 20 °C
Boiling Point	264 °C @ 760 mmHg
Flash Point	>100 °C
Tenacity	68 Hrs
Solubility in Ethanol	1ml soluble 3ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.003000 mmHg @ 25 °C
Vapour Density	7.1 (Air=1)

### REGULATORY REFERENCES

CAS No.	140-26-1
FEMA	2871
EINECS	205-406-3
CoE	461
FL No.	09.466
JECFA	994
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: Benzyl carbonyl isovalerianate; Phenethyl isopentanoate; Phenethyl-3-methylbutyrate; 2-Phenylethyl isovalerate; Butanoic acid, 3-methyl-, 2-phenylethyl ester; *beta*-Phenylethyl isovalerate.

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.