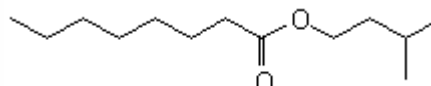


## SPECIFICATION SHEET

<b>VERSION</b>	1,00	<b>VERSION DATE</b>	01/03/22	<b>PRINT DATE</b>	30/04/24
<b>PRODUCT</b>	ISOAMYL OCTANOATE BIONATURAL				
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.				
<b>IUPAC NAME</b>	ISOAMYL OCTANOATE				
<b>SYNONYMS</b>	ISOAMYL CAPRYLATE; ISOAMYL OCTYLATE				
<b>PLANT OF ORIGIN</b>					
<b>PART OF THE PLANT</b>					
<b>FORMULA</b>	C13 H26 O2				
<b>MOLECULAR WEIGHT</b>	214,00				
<b>CAS</b>	2035-99-6				
<b>CAS 2</b>	67121-39-5				
<b>EINECS</b>	218-004-8				
<b>EINECS 2</b>	614-019-2				
<b>FEMA</b>	2080				
<b>TARIFF NUMBER</b>	2915907090				
<b>FOOD GRADE CERTIFICATE</b>	AVAILABLE ON REQUEST				
<b>REACH REGISTRATION NO.</b>	On request. REACH and non-REACH material available for this product.				



## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	CLEAR MOBILE LIQUID	
<b>COLOUR</b>	COLORLESS	
<b>ODOUR</b>	FRUITY, GREEN, APPLE, PINEAPPLE, WAXY	
<b>TASTE</b>		
<b>DENSITY AT 20°C (g / ml)</b>	0,852	- 0,862
<b>DENSITY 25/25</b>		-
<b>REFRACTIVE INDEX nD20</b>	1,4240	- 1,4290
<b>REFRACTIVE INDEX nD25</b>		-
<b>OPTICAL ROTATION (°)</b>		/
<b>BOILING POINT (°C)</b>	267 - 268	
<b>MELTING POINT (°C)</b>	-	
<b>FLASH POINT (°C)</b>	110,00	
<b>ASSAY (% GC)</b>	> 99 (MIXTURE OF ISOMERS)	
<b>ACID VALUE (mg KOH/g)</b>	< 1	
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL	
<b>OTHER TECHNICAL DATA</b>	THE ISOMERS ARE 3-METHYLBUTYL OCTANOATE (ISOAMYL) WITH PERCENTAGE 75-99% APPROX. AND 2-METHYLBUTYL OCTANOATE WITH PERCENTAGE 0-25% APPROX.	

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.