

## SPECIFICATION SHEET

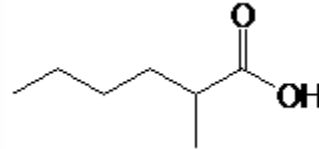
**VERSION** 1,00 **VERSION DATE** 18/07/11 **PRINT DATE** 28/10/20

**PRODUCT** 2-METHYLHEXANOIC ACID FIRMENICH 963264  
**APPLICATIONS** Raw material for industrial use intended for the manufacture of flavours and/or fragrances.  
**IUPAC NAME** 2-METHYL CAPROIC ACID  
**SYNONYMS** ALPHA-METHYL CAPROIC ACID

**FORMULA** C7 H14 O2  
**MOLECULAR WEIGHT** 130,19  
**CAS** 4536-23-6

**EINECS** 224-883-9

**FEMA** 3191  
**TARIFF NUMBER** 2915907090



**FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST  
**REACH REGISTRATION NO.** Exempt from registration (imported/manufactured < 1 ton/year)

### SPECIFICATIONS

**ASPECT AT 20° C** CLEAR MOBILE LIQUID  
**COLOUR** COLORLESS  
**ODOUR** CHEESY, CREAMY, FRUITY  
**TASTE**  
**DENSITY A 20° C (g / ml)** 0,912 - 0,916  
**DENSITY 25/25** 0,911 - 0,915  
**REFRACTIVE INDEX nD20** 1,4190 - 1,4220  
**REFRACTIVE INDEX nD25** 1,4170 - 1,4200  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** -  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 101,00  
**ASSAY (% GC)** > 98  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** 11,87904366 (Pa)  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** 2-METHYLHEXANOIC ACID HAS A UNIQUE PROFILE WITH A GREAT COMBINATION OF CHEESE AND FRUIT CHARACTERISTICS WHICH WORK PERFECTLY IN EITHER SAVORY OR SWEET APLICATIONS. RECOMMENDED FINAL DOSAGE: < 10 ppm. NATURALLY FOUND IN APPLE AND STRAWBERRY.

### STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 18 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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.