

SPECIFICATION SHEET

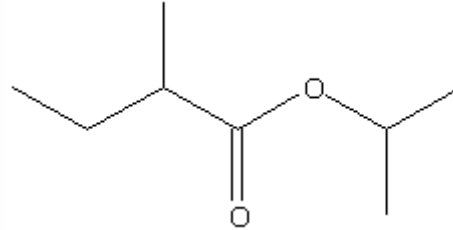
VERSION 2,00 **VERSION DATE** 16/07/18 **PRINT DATE** 01/07/22

PRODUCT ISOPROPYL 2-METHYLBUTYRATE
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME ISOPROPYL 2-METHYLBUTYRATE
SYNONYMS ISOPROPYL 2-METHYLBUTYRATE

FORMULA C8 H16 O2
MOLECULAR WEIGHT 144,00
CAS 66576-71-4

EINECS 266-411-4

FEMA 3699
TARIFF NUMBER 2915609000



FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. 01-2120765316-51

SPECIFICATIONS

ASPECT AT 20°C CLEAR MOBILE LIQUID
COLOUR COLORLESS
ODOUR DIFFUSIVE, FRESH, MINTY, FRUITY, PEAR
TASTE APPLE, PINEAPPLE, GREEN, TUTTI FRUTTI
DENSITY AT 20°C (g / ml) 0,847 - 0,857
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,3930 - 1,4010
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) 142°C (1013 hPa)
MELTING POINT (°C)
FLASH POINT (°C) 32,00
ASSAY (% GC) > 99
ACID VALUE (mg KOH/g) < 1
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA NATURAL IDENTICAL. IT IS USED IN FLAVOUR COMPOSITIONS FOR IMITATION PINEAPPLE, APPLE, STRAWBERRY, AND FOR CITRUS, BERRY AND TROPICAL IMITATIONS.

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.