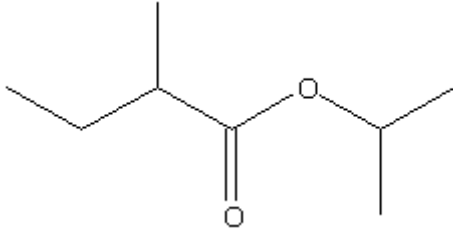


SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 16/07/18 **PRINT DATE** 04/07/22

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.