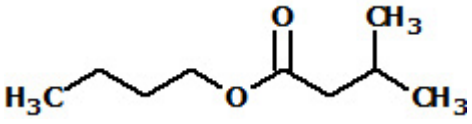


BUTYL *iso*-VALERATE

(Code: BTIV)

Olfactive Note: Fruity, Ethereal, Apple like, slightly pungent odor

In flavor compositions, mainly used in Chocolate flavors and fantasy fruit or Tutti-frutti, etc.

| | | | | |
|---|--|---|--|--|
| Chemical Formula | C ₉ H ₁₈ O ₂ |  <p>butyl 3-methylbutanoate</p> | Use Level | Up to 50 ppm in Flavor |
| Molecular Weight (gm/Mol) | 158.24 | | | Up to 3% in Fragrance |
| Log P (o/w) | 3.177 | | | |
| Solubility in Water @ 25 °C | 117.8 mg/L | | | |
| <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 | 0.858 - 0.859 @ 25 °C |
| Refractive Index | 1.4070 - 1.4110 @ 20 °C |
| Boiling Point | 174 °C @ 760 mmHg |
| Flash Point (TCC) | 55.56 °C |
| Tenacity | 28 Hrs |
| Solubility in Ethanol | 1ml soluble in 1ml 95% Alcohol |
| Acid Value | 1 max. (mgKOH/gm) |
| Vapour Pressure | 1.09000 mmHg @ 25 °C |
| Vapour Density | 5.4 (Air=1) |
| Heat of Vaporization ($\Delta_{vap}H^\circ$) | 44.4 kJ/mol |
| | |

REGULATORY REFERENCES

| | |
|---------------------------|---|
| CAS No. | 109-19-3 |
| FEMA | 2218 |
| EINECS | 203-654-7 |
| CoE | 444 |
| FL No. | 09.449 |
| JECFA | 198 |
| FDA Regulation | 21 CFR 172.515 |
| Food Chemical Codex | Listed |
| REACH Pre-Reg. No. | --- |
| Export Tariff Code | 2915.60.5000 |
| 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: Butanoic acid, 3-methyl-, butyl ester; *n*-Butyl isopentanoate; 1-Butyl isovalerate; *n*-Butyl isovalerate; *n*-Butyl 3-methylbutanoate; Butyl 3-methylbutyrate; Isovaleric acid, butyl ester

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.