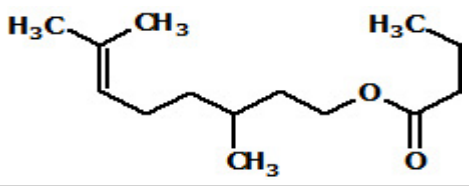


CITRONELLYL BUTYRATE (Code: CTB)

Olfactive Note: Fruity, Floral, Rose petal like odor

Used in perfume compositions for Muguet, Lavender, Rose and as a modifier for lower esters of Citronellol. Used in flavor compositions for imitation Apple, Banana, Cola, Honey, Pineapple, Plum, Prune, and in Rose and various floral types of flavor bases.

Chemical Formula	C ₁₄ H ₂₆ O ₂		Use Level	Up to 11 ppm in Flavor
Molecular Weight (gm/Mol)	226.36			Up to 5% in Fragrance
Log P (o/w)	5.224			
Solubility in Water @ 25 °C	0.58 mg/L		3,7-dimethyloct-6-enyl butanoate	

<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	Clear colorless liquid
Purity (by GLC)	95% min.
Specific Gravity	0.889 - 0.904 @ 25 °C
Refractive Index	1.4550 - 1.4620 @ 20 °C
Boiling Point	245 °C @ 760 mmHg
Flash Point	112.78 °C
Tenacity	20 Hrs
Solubility in Ethanol	1ml soluble 6ml 80% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.003000 mmHg @ 25 °C
Vapour Density	7.7 (Air=1)

REGULATORY REFERENCES

CAS No.	141-16-2
FEMA	2312
EINECS	205-463-4
CoE	275
FL No.	09.049
JECFA	65
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.60.0000
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: Butyric acid, 3,7-dimethyl-6-octenyl ester; Citronellyl *n*-butyrate; 2,6-Dimethyl-2-octen-8-ol, butyrate; 2,6-Dimethyl-2-octen-8-yl butyrate; Rhodinylyl butyrate; Butanoic acid, 3,7-dimethyl-6-octen-1-yl 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.