iso-AMYL PHENYL ACETATE

(Code: IAPA)

Olfactive Note: Tenacious, Fruity-balsamic, Cocoa beans like odor

Used in perfumery compositions for its sweetness and fruity notes. In flavors, suggested uses are to imitate Apricot, Chocolate, Mango, hard and soft fruits etc. Owing to its high boiling point, works very-well in baked goods.

| Chemical Formula | C ₁₃ H ₁₈ O ₂ |
|-----------------------------|--|
| Molecular Weight (gm/Mol) | 206.28 |
| Log P (o/w) | 3.870 |
| Solubility in Water @ 25 °C | 16.47 mg/L |

| O CH ₃ | Use | Up to 22 ppm in Flavor | | |
|-------------------------------|-------|------------------------------|--|--|
| O CH3 | Level | Up to 5% | | |
| 3-methylbutyl 2-phenylacetate | | Fragrance | | |
| | | | | |

| Synthetic substance | Nature-Identical | Artificial | / | Food Grade | / | Kosher |
|---------------------|------------------|------------|----------|------------|----------|--------|
| | | | | | | |

| PHYSICO-CHEMICAL PROPERTIES | | | | |
|--|---------------------------------|--|--|--|
| Appearance | Colorless to pale yellow liquid | | | |
| Purity (by GLC) | 98% min. (sum of isomers) | | | |
| Specific Gravity | 0.973 - 0.981 @ 25 °C | | | |
| Refractive Index | 1.4830 - 1.4890 @ 20 ºC | | | |
| Boiling Point | 268 °C @ 760 mmHg | | | |
| Boiling Point | 265 °C - 266 °C @ 723 mmHg | | | |
| Flash Point | 103.30 °C | | | |
| Tenacity | 172 Hrs at 100% | | | |
| Solubility in Ethanol | 1ml soluble 1ml 95% Alcohol | | | |
| Acid Value | 1 max. (mgKOH/gm) | | | |
| Vapour Pressure | 0.005000 mmHg @ 25 °C | | | |
| Vapour Density | 7.1 (Air=1) | | | |
| Heat of Vaporization (Δ _{Vap} H°) | 55.58 kJ/mol | | | |

| REGULATORY REFERENCES | | | | | | |
|------------------------|----------------|--|--|----|--|--|
| CAS No. | 102-19-2 | | | | | |
| FEMA | 2081 | | | | | |
| EINECS | 203-012-6 | | | | | |
| СоЕ | 2161 | | | | | |
| FL No. | 09.789 | | | | | |
| JECFA | 1014 | | | | | |
| FDA Regulation | 21 CFR 172.515 | | | | | |
| Food Chemical Codex | Listed | | | | | |
| REACH Pre-Reg. No. | | | | | | |
| Export Tariff Code | 2915.90.2000 | | | | | |
| Anti-Oxidants/Stabiliz | zers Yes 🗸 No | | | No | | |
| Derived from GMO | ? Yes V No | | | No | | |
| GMO as process aid | d? Yes ✔ No | | | | | |

Synonyms: Isoamyl a-toluate; Acetic acid, phenyl-, isopentyl ester; Benzeneacetic acid, 3-methylbutyl ester; Isopentyl phenylacetate; 3-Methylbutyl benzeneacetate; Phenylacetic acid, isopentyl ester.

Packing: As per Customer's requirement

Shelf life of 24 months from the date of manufacturing. Stable when stored in tightly storage: 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.