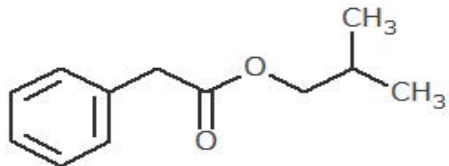


iso-BUTYL PHENYL ACETATE (Code: IBPA)

Olfactive Note: Powerful leafy, rosy, honey note. Fresher than n-butyl phenyl acetate.

Frequently used in perfumery in Rose, Peony, Hyacinth, Sweet Pea, Narcisse etc.
In flavors, used for imitation Chocolate, Honey, Nut, Butter, Caramel, Tutti-frutti etc.

Chemical Formula	C ₁₂ H ₁₆ O ₂		Use Level	Up to 20 ppm in Flavor
Molecular Weight (gm/Mol)	192.25			Up to 8% in Fragrance
Log P (o/w)	3.282			
Solubility in Water @ 20 °C	93 mg/L			
		2-methylpropyl 2-phenylacetate		

<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
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PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.984 - 0.988 @ 20 °C
Refractive Index	1.4860 - 1.4880 @ 20 °C
Boiling Point	247 °C @ 760 mmHg
Flash Point	122.22 °C
Tenacity	96 Hrs
Acid Value	1 max. (mgKOH/gm)
Solubility in Ethanol	1ml soluble in 2ml 80% Alcohol
Vapour Pressure	0.013300 mmHg @ 20 °C
Vapour Density	6.6 (Air=1)
Heat of Vaporisation (Δ _{vap} H°)	53.35 kJ/mol

REGULATORY REFERENCES

CAS No.	102-13-6
FEMA	2210
EINECS	203-007-9
CoE	2160
FL No.	09.788
JECFA	1013
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2916.39.7700
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: Isobutyl α-toluate; Acetic acid, phenyl-, isobutyl ester; Benzeneacetic acid, 2-methylpropyl ester; Isobutyl phenylacetate; Isobutyl phenylethanoate; 2-Methylpropyl benzeneacetate;

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.