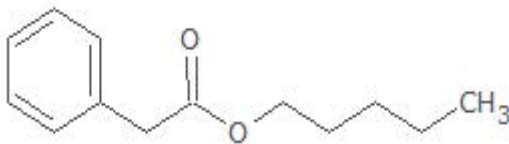


***n*-AMYL PHENYL ACETATE** (Code: NAPA)

Olfactive Note: Sweet, Fruity, Honey like odor

Flavor and fragrance ingredient, also used in Cosmetics.

Chemical Formula	C ₁₃ H ₁₈ O ₂		Use Level	Up to 100 ppm in Flavor
Molecular Weight (gm/Mol)	206.28			Up to 5% in Fragrance
Log P (o/w)	3.949			
Solubility in Water @ 25 °C	14.26 mg/L			
		pentyl 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

PHYSICO-CHEMICAL PROPERTIES

Appearance	Colorless to pale yellow liquid
Purity (by GLC)	98% min. (sum of isomers)
Specific Gravity	0.977 - 0.985 @ 25 °C
Refractive Index	1.4830 - 1.4890 @ 20 °C
Boiling Point	266 °C - 269 °C @ 760 mmHg
Flash Point	106.67 °C
Acid Value	1 max. (mgKOH/gm)
Solubility in Ethanol	Soluble
Vapour Pressure	0.004000 mmHg @ 25 °C
Vapour Density	7.1 (Air=1)
Heat of Vaporization ($\Delta_{\text{vap}}H^\circ$)	55.58 kJ/mol

REGULATORY REFERENCES

CAS No.	5137-52-0
FEMA	---
EINECS	225-895-7
CoE	612
FL No.	09.761
JECFA	---
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Not listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.90.2000
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: Acetic acid, phenyl-, pentyl ester; Benzeneacetic acid, pentyl ester; amyl phenylacetate; pentyl phenylacetate; Phenylacetic acid, pentyl ester; pentyl 2-phenylacetate;

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.