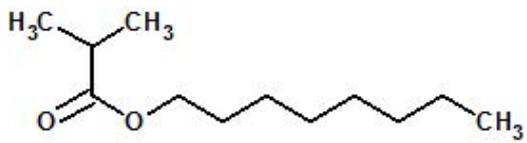


OCTYL *iso*-BUTYRATE

(Code: OIB)

Olfactive Note: Green-fruity, Refreshing, Herbaceous, Vegetable odor

Used in flavors to imitate Pistacio, Peach, Melon, Grapes, Fruits blends, Citrus fruits, Bakery, Coconut, Dairy products, Herbal flavors etc. In perfumery, it blends very well with Oakmoss, Galbanum, Coumarin, Labdanum etc.

Chemical Formula	C ₁₂ H ₂₄ O ₂		Use Level	Up to 4 ppm in Flavor
Molecular Weight (gm/Mol)	200.32			Up to 2% in Fragrance
Log P (o/w)	4.705			
Solubility in Water @ 25 °C	4.064 mg/L		octyl 2-methylpropanoate	

<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)	98.5% min.
Specific Gravity	0.853 - 0.858 @ 25 °C
Refractive Index	1.4200 - 1.4250 @ 20 °C
Boiling Point	236 °C - 238 °C@ 760 mmHg
Flash Point (TCC)	105 °C
Tenacity	43 Hrs at 100%
Solubility in Ethanol	1ml soluble in 1ml 95% Alcohol
Acid Value	1 max. (mgKOH/gm)
Vapour Pressure	0.061000 mmHg @ 25 °C
Vapour Density	6.8 (Air=1)
Heat of Vaporization ($\Delta_{vap}H^\circ$)	46.62 kJ/mol

REGULATORY REFERENCES

CAS No.	109-15-9
FEMA	2808
EINECS	203-651-0
CoE	593
FL No.	09.473
JECFA	192
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: Caprylyl isobutyrate; Isobutyric acid, octyl ester; Propanoic acid, 2-methyl-, octyl ester; n-Octyl isobutyrate;

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.