PHENYL ETHYL BUTYRATE

(Code: PEB)

Olfactive Note: Floral, Fruity, Slightly yeast like nuance sweet odor

Used in perfumes of the Jasmine, Honey, Hyacinth, Magnolia and other sweet-floral types. Used in flavor compositions for imitation Strawberry, Butter, Caramel, Apple, Peach, Pineapple, Tobacco flavors, Honey bases, Floral bases, etc.

Chemical Formula Molecular Weight (gm/Mol)	C ₁₂ H ₁₆ O ₂ 192.26	O CH ₃	Use	Up to 25 ppm in Flavor	
Log P (o/w)	3.317	o o	Level	Up to 10%	
Solubility in Water @ 25 °C	44 mg/L	2-phenylethyl butanoate		Fragrance	
✓ Synthetic substance ✓	Nature-Ider	ntical Artificial Food	Grade	Kosher	

PHYSICO-CHEMICAL PROPERTIES				
Appearance	Colorless to pale yellow liquid			
Purity (by GLC)	99% min.			
Specific Gravity	0.991 - 0.995 @ 25 ºC			
Refractive Index	1.4870 - 1.4920 @ 20 ºC			
Boiling Point	238 °C @ 760 mmHg			
Flash Point	>100 °C			
Tenacity	16 Hrs			
Solubility in Ethanol	1ml soluble 1ml 95% Alcohol			
Acid Value	1 max. (mgKOH/gm)			
Vapour Pressure	0.007000 mmHg @ 25 °C			
Vapour Density	6.6 (Air=1)			

REGULATORY REFERENCES						
CAS No.	103-52-6					
FEMA	2861					
EINECS	203-119-8					
СоЕ	506					
FL No.	09.168					
JECFA	991					
FDA Regulation	21 CFR 172.515					
Food Chemical Codex	Listed					
REACH Pre-Reg. No.						
Export Tariff Code	2915.60.0000					
Anti-Oxidants/Stabiliz	zers	Yes	'	No		
Derived from GMO	?	Yes	'	No		
GMO as process aid	l?	Yes	~	No		

Synonyms: β-Phenethyl-n-butanoate; Benzylcarbinyl butyrate; Butanoic acid, 2-phenylethyl ester;

Butyric acid, phenethyl ester; 2-Phenethyl butanoate; Phenethyl butyrate.

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.