



103934

## Phenylethyl Isobutyrate

### 01 Identity

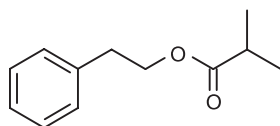
> EC Flavoring Regulation	1334/2008	flavoring substance
> FEMA	2862	
> FLAVIS	09.427	
> JECFA	992	
> CAS	103-48-0	
> Kosher Status	certified	
> Halal Status	certified	

### 02 Taste

- > Sweet, Fruity, Honey, Floral, Pear, Wine

### 03 Chemical Structure

- > 2-Phenylethyl 2-methylpropanoate



### 04 Product Data

> GC Purity	min. 98 %
> Appearance	clear, colorless to pale yellow liquid
> Flash Point	> 100 °C
> Relative Density D20/4	0.988 - 0.991
> Refractive Index n20/D	1.486 - 1.490
> Boiling Point	approx. 223 °C
> Molecular Weight	192.25
> Stabilizer	no

### 05 Flavor Uses

- > Dosage in 5% Sugar Solution: 10 ppm

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