

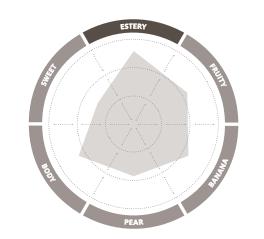
Caramel
Nuts
Cereals
000
Coffee
Brown Others
Mint
Dairy
Vanilla
Vegetable
Spices/Herbs
Allium
Meat
Savory Others
Citrus
Red Fruit
Yellow Fruit
Tropical Fruit
Fruit Others
Sweet Others
Alcoholics

103493

ISOAMYL ACETATE NATURAL

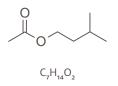
Identity	
EC Flavoring Regulation	natural flavoring
1334/2008	substance
FEMA	2055
FLAVIS	09.024
JECFA	43
CAS	123-92-2
GB	S0372
Kosher Status	certified
Halal Status	approved
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Taste	
Estery, Fruity, Banana, Pear	



Chemical structure

Isopentyl acetate



Flavor Use	
Dosage	35 ppm
in 5 % Sugar Solution	
Useful in	fruits, alcoholics
Use Level in Food	1 – 300 ppm

Product data	
GC Purity	min. 98%
	(sum of isomers)
Appearance	clear, colorless to pale
	yellow liquid
Flash Point	approx. 32°C
Relative Density D20/4	0.866 - 0.880
Refractive Index n20/D	1.398 - 1.404
Boiling Point	approx. 142°C
Molecular Weight g/mol	130.19
Stabilizer	no
Natural Occurrence	yes

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