

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

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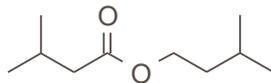
# ISOAMYL ISOVALERATE

## Identity

|                                |           |                     |
|--------------------------------|-----------|---------------------|
| <i>EC Flavoring Regulation</i> | 1334/2008 | flavoring substance |
| <i>FEMA</i>                    | 2085      |                     |
| <i>FLAVIS</i>                  | 09.463    |                     |
| <i>JECFA</i>                   | 50        |                     |
| <i>CAS</i>                     | 659-70-1  |                     |
| <i>GB</i>                      | S0452     |                     |
| <i>Kosher Status</i>           | certified |                     |
| <i>Halal Status</i>            | certified |                     |

## Chemical structure

3-Methylbutyl isovalerate

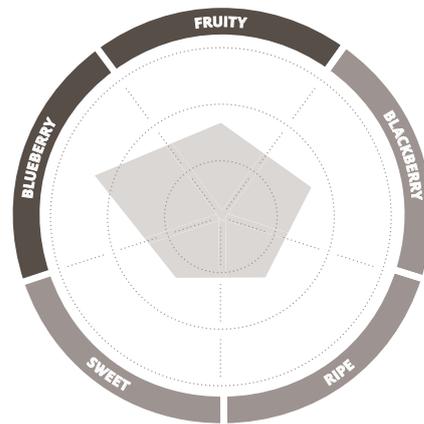


## Flavor Use

|                                    |   |
|------------------------------------|---|
| <i>Dosage in 5% Sugar Solution</i> | 10 ppm                                      |
| <i>Useful in</i>                   | red, yellow and tropical fruits, alcoholics |
| <i>Use Level in Food</i>           | 100 ppb – 500 ppm                           |

## Taste

Blueberry, Fruity, Sweet



## Product data

|                               |                         |
|-------------------------------|-------------------------|
| <i>GC Purity</i>              | min. 98%                |
| <i>Appearance</i>             | clear, colorless liquid |
| <i>Flash Point</i>            | approx. 73°C            |
| <i>Relative Density D20/4</i> | 0.853 – 0.859           |
| <i>Refractive Index n20/D</i> | 1.411 – 1.414           |
| <i>Boiling Point</i>          | approx. 192°C           |
| <i>Molecular Weight g/mol</i> | 172.3                   |
| <i>Stabilizer</i>             | no                      |
| <i>Natural Occurrence</i>     | yes                     |

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