

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

600237

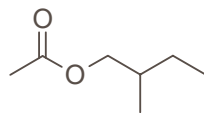
METHYLBUTYL ACETATE-2 NATURAL

Identity

<i>EC Flavoring Regulation</i> 1334/2008	natural flavoring substance
<i>FEMA</i>	3644
<i>FLAVIS</i>	09.286
<i>JECFA</i>	138
<i>CAS</i>	624-41-9
<i>GS</i>	S0516
<i>Kosher Status</i>	certified
<i>Halal Status</i>	certified

Chemical structure

2-Methylbutyl acetate



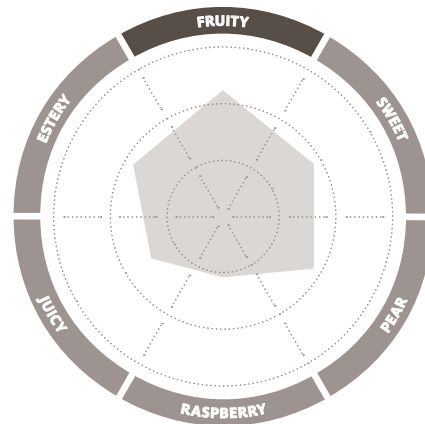
C₇H₁₄O₂

Flavor Use

<i>Dosage</i> in 5% Sugar Solution	12 ppm
<i>Useful in</i>	fruit
<i>Use Level in Food</i>	0.5 – 180 ppm

Taste

Fruity, Estery, Sweet, Pear



Product data

<i>GC Purity</i>	min. 99%
<i>Appearance</i>	clear, colorless liquid
<i>Flash Point</i>	approx. 40°C
<i>Relative Density D20/4</i>	0.874 – 0.878
<i>Refractive Index n20/D</i>	1.399 – 1.403
<i>Boiling Point</i>	approx. 139°C
<i>Molecular Weight g/mol</i>	130.19
<i>Stabilizer</i>	no
<i>Natural Occurrence</i>	yes

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