
Quality Assurance Standard Specifications Sheet

Product Name: Natural Heptyl Acetate
Product Code: NA2547
Contents: Natural Flavor
Legal Status: FEMA GRAS# 2547
FL No. 9.022
Natural (EC) 1334/2008 Article 3(2)(c)
Natural US 21 CFR 101.22
CAS: 112-06-1
Hno: 2915.39.2000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after each opening.
Shelf Life: 24 months
Appearance: Clear
Liquid
Color: Colorless to Pale Yellow
Flavor/Odor: Fruity, Pear-like, Fatty / Pear
Specific Gravity, 20°C: 0.865 - 0.878
Refractive Index, 20°C: 1.412 - 1.416
GC Purity: 98% minimum
Flash Point °C (°F): 72 (161.6)
Boiling Point °C (°F): 188 (370.4)
Flavor Use: Fruit Flavors and Alcoholic Beverages
Use Level: 0.1 - 1 ppm as consumed
Solubility: Alcohol, Oil, PG

Last review date 3/19/2025

Our Quality Assurance Program includes Isotropic Testing of our starting materials.