

**Axxence Aromatic GmbH**

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*We bring nature to your flavour*



## TECHNICAL DATA SHEET

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<b>PRODUCT NAME</b>	<b>NATURAL ISOAMYL ISOVALERATE</b>
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<b>PRODUCT CODE</b>	<b>208500</b>
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### INFORMATION

SYNONYM	NATURAL ISO AMYL ISO VALERATE
FEMA NO.	2085
EEC CUSTOMS TARIFF NO.	29156090
LEGAL STATUS	Natural flavouring substance (1334/2008 EC) For flavour use for food and feed only

### SPECIFICATION

APPEARANCE	Colourless to light yellow liquid
AROMA	Fruity
PURITY (GC)	99% min.
SPECIFIC GRAVITY (20°C/20°C)	0.853 - 0.863
REFRACTIVE INDEX (20°C)	1.411 - 1.414
ACID VALUE (mgKOH/G)	max. 2.0

### STORAGE

STORAGE CONDITIONS	Store in full containers under cool and dark conditions
SHELF LIFE	12 months

Date:	03.2025
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Revision:	101
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