

## SPECIFICATION SHEET

**VERSION** 1,00      **VERSION DATE** 15/01/21      **PRINT DATE** 23/07/24

**PRODUCT** CIS-3-HEXENYL BUTYRATE SUBSTITUTE  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**CLASSIFICATION** MIXTURE OF SUBSTANCES FOR FLAVOURS AND FRAGRANCES.  
**REACH REGISTRATION NO.** All the ingredients of the mixture have been registered or they are exempt from registration.

### SPECIFICATIONS

**ASPECT AT 20°C** CLEAR MOBILE LIQUID  
**COLOUR** COLORLESS  
**ODOUR** INTENSE, GREEN, FRUITY, APPLE, WINE, STRAWBERRY, CIS-3-HEXENYL BUTYRATE-LIKE IN ODOUR AND TASTE.  
**TENACITY** 48 HOURS APPROX. ON SMELLING BLOTTER.  
**USAGE** USEFUL COMPOUNDING AS SUBSTITUTE OF CIS-3-HEXENYL BUTYRATE. ALSO IT CAN BE USED AS EXTENDER TO MIX IT WITH THE AVAILABLE CIS-3-HEXENYL BUTYRATE AND THUS HAVE MORE KILOS OF THE LEAF BUTYRATE.

**STABILITY** STABILITY SIMILAR TO CIS-3-HEXENYL BUTYRATE AND CIS-3-HEXENOL BECAUSE IT IS A COMPOUNDING OF SUBSTANCES WHERE THE VAST MAJORITY HAS THE SAME FUNCTIONAL GROUPS.

**DENSITY AT 20°C (g / ml)** 0,857 - 0,867  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,4140 - 1,4240  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** -  
**MELTING POINT (°C)** -  
**FLASH POINT (°C)** 72,00  
**ASSAY (% GC)** -  
**ACID VALUE (mg KOH/g)** < 2  
**SOLUBILITY** INSOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

**OTHER TECHNICAL DATA** IT DOES NOT CONTAIN ADDED SOLVENTS.

### STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT DOES NOT CONTAIN ADDITIVES NOR ANTIOXIDANTS.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.