



## Product Specification

Product code:	1020
Product name:	Natural Allyl Heptoate
Chemical name or synonyms:	Allyl heptanoate
Empirical formula:	C <sub>10</sub> H <sub>18</sub> O <sub>2</sub>
Declaration in USA: EEC	Natural Natural Flavoring Substance
Appearance:	Colorless to pale yellow liquid
Odor:	Wine, Banana
Melting point (for solids only):	-
Boiling point:	210°C
Flash point:	ca. 82.8°C
Specific gravity @ 20°/20°C:	0.880-0.890
Refractive index @ 20°C:	1.422-1.432
Assay (by GLC):	98% min.
Solubility:	Insoluble in water; soluble in most organic solvents.
Storage and shelf life:	In tightly closed container away from light and source of ignition at max. 20°C: 48 months min.
FEMA No.:	2031
CFR No.:	172.510
EINECS No.:	205-527-1
CAS No.:	142-19-8
CoE No.:	369
HS code:	2915.90.2000
FLAVIS No:	9.097
Date:	Oct. 2015
Version:	10.0