

Product Specification



The Natural Choice for Flavor
and Fragrance Ingredients

Product:	Allyl Heptoate (Allyl Heptanoate), Natural
FEMA No:	2031
CAS No:	142-19-8
CFR No:	117
Chemical name or Synonyms:	Allyl Heptoate
Empirical Formula:	C₁₀H₁₈O₂
Declaration in USA:	Natural
EEC:	Natural flavoring substance
Appearance:	Colorless to yellow liquid
Odor:	Characteristic wine odor with slight banana note
Acid Value:	1.0 Max
Boiling Point:	210°C
Flash Point:	83°C
Specific Gravity @ 25°C: (for liquids only)	0.880-0.885
Refractive Index @ 20°C: (for liquids only)	1.425-1.430
Purity (GLC):	97% min
Solubility:	1:1 in 95% ethanol; insoluble in water
Storage and Shelf Life:	Store in a cool, dry place in tightly sealed containers, protected from heat, light and ignition sources- 24 months.

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