



CAS:105-54-4

Ethyl butyrate

丁酸乙酯

Ethyl butyrate is a high-purity synthetic ingredient known for its intense banana and pineapple aroma, widely used as a permitted flavor additive to enhance fruity notes in beverages, confectionery, dairy, and baked goods

ODOWELL

Ethyl Butyrate Brochure

Name: Ethyl Butyrate
Source: Synthetic
CAS: 105-54-4
MF: C6H12O2
Purity: ≥99%
Appearance: Colorless transparent liquid

Key Applications

Premier fruity flavoring agent for the food industry, essential in imparting vibrant banana and pineapple notes.

Widely used to enhance fruitiness and natural aroma in beverages, confections, dairy products, baked goods, and processed foods.

Suitable for flavor creation, product line extension, and innovation in clean-label and health-focused formulations.

Product Advantage

Distinctive, intense fruity character, recognized for providing banana and pineapple-like aromas.

Approved flavoring substance in major global food regulatory systems with established safety and consistent performance.

Highly effective at low dosages, enabling cost-efficient flavor enhancement without masking natural product attributes.

Recommended Usage Levels

Beverages	5 – 30 mg/kg
Confectionery	10 – 50 mg/kg
Dairy products	5 – 20 mg/kg
Baked goods	10 – 40 mg/kg
General flavoring	1 – 100 mg/kg

Packaging and Storage

Packaging: 180kg/drum

Storage: Store in a cool, dry place, away from direct sunlight and heat sources.

Shelf life: Typically 2 years under recommended conditions.