

Technical Data Sheet

Butyl Acetate

n-Butyl acetate, also known as butyl ethanoate, is an organic compound commonly used as a solvent in the production of lacquers and other products. It is a colorless flammable liquid. Butyl acetate is found in many types of fruit, where along with other chemicals it imparts characteristic flavors and has a sweet smell of banana or apple. It is used as a synthetic fruit flavoring in foods such as candy, ice cream, cheeses, and baked goods.

Applications:

n-Butyl acetate is an important solvent in the paints industry on account of and for oils and fats. Its moderate volatility and its resistance to blushing and levelling problems such as orange peel effects make it possible for paints with excellent levelling and gloss to be formulated. n-Butyl acetate is often employed in combination with n-butanol in paints, because n-Butanol cannot be used in paint systems that have to be free of hydroxyl groups, such as isocyanate Paints.

Properties	Test Method	Value
Appearance	Visual Inspection	Colorless, Clear liquid
Purity, %wt	ASTM D3545	99.5(min)
Water, %wt	ASTM 1364	0.1(max)
Acidity as Acetic Acid, % wt	ASTM D1613	0.01(max)
Density at 20 °C	ASTM D1298	0.880-0.883
Color, pt-co unit, max	ASTM D1209	10
Refractive index at 20 °C	ASTM D1218	1.3940-1.3960
Distillation range at 760 mm Hg, °C	ASTM D1078	120-128