Ingredient Profile: Hexyl 2-Methyl-3 or 4-Pentenoate

Application in berry, pear, tropical and other flavors

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Ingredient Profile is an occasional feature from the Chemical Sources Association (www.chemicalsources.org), *providing insights into specific flavor compounds. —Editor*

United States Patent 3,966,799 by Hall, et al. (June 29, 1976), assigned to IFF, discloses the use of N-hexyl esters of 2-methyl-4-pentenoic acid for use as sweet, fruity, strawberry, pineapplelike, pear or green taste and aroma. United States Patent 3,976,801 by Hall, et al. (August 24, 1976), assigned to IFF, reports the use of 2-methyl-4-pentenoic acid and/or C_2–C_6 alkyl esters thereof to impart sweet, fruity, strawberry, winey-cognac, pineapplelike, pear, and apple facets with cooked strawberry undertones to foodstuffs. United States Patent 4,000,327 by Tseng, et al. (Dec. 28, 1976), assigned to IFF, reports the use of the *cis*-ester of 2-methyl-3-pentenoic acid in berry fruit flavors. Bedoukain describes hexyl-2-methyl-3-pentenoate (high *cis*) as a delicate tropical aroma with melon, muscat grape and black pepper back notes.

Potential uses: Apple, berry, black pepper, floral, white grape, green, pear, pineapple, cooked strawberry and tropical flavors.

Synonym: 2,3 and 4-Methylpentanoic acid hexyl ester
FEMA# 3693
CAS# 58625-95-9
$C_{12}H_{22}O_2$

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