



vanillabazaar

Technical data sheet

CO₂ 0.2% Extract : November 2016: V3

CO₂ 0.2% Invert Sugar Madagascan Vanilla Extract

Raw Material

Vanilla Planifolia Vanilla beans

Origin

Madagascar

Production

The vanilla extract is produced by supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms. The extract is added to invert sugar.

Declaration: Sugar, CAS-No. 8013-17-0, EINECS-No. 232-393-1 and Vanilla Extract, CAS-No. 84650-63-5, EINECS-No. 283-521-8

Declaration: Sugar, CAS-No. 8013-17-0, EINECS-No. 232-393-1 and Vanilla Extract, CAS-No. 84650-63-5, EINECS-No. 283-521-8

Appearance

Viscous, slightly yellow clear liquid with well balanced vanilla flavours and some seeds from vanilla beans.

Ingredients

The product contains invert sugar, 0,18 - 0,22 % natural vanillin and other flavour compounds from concentrated vanilla extract.

Odour

Vanilla flavoured, woody, undertones.

Application

For food flavouring, in confectionary, in ice creams, cakes, desserts, beverages, liqueurs and for taste improvement.

Dosage Recommendation

10ml in 1L end product.

Stability

Closed pack at room temperature and dry storage conditions at least 5 years.

Legislation and notes:

Only vanilla beans from Madagascar are used as raw material for the Product. It does not contain any kind of additives and no other technical adjuncts. The product is 100% natural and it corresponds to the EC regulations 88/388 for natural flavour extracts.

This data is for customer's information only. We cannot be held responsible, directly or indirectly for any consequences of the customer's use of the products. Before using the customer has to verify the data. The consignee/receptionist is the only person who can decide to use them or not, especially when it is directly or indirectly, or either through industrial or laboratories trials, to be ingested by a human person.