



# vanillabazaar

## Technical data sheet

CO<sub>2</sub> 12% Vanillin Vanilla Extract Nov 2016 V4

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GB-ORG-04 Type No. 021-007

#### Raw Material

*Vanilla planifolia* - Beans, from ecological farming

#### Origin

Madagascar

#### Production

By supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms

#### Appearance

Yellow-light brown, at room temperature viscous product with the fine aromatic flavour of the natural vanilla beans, high content of top notes.

#### D/E Ratio

7,0 - 9,0 kg raw material yield 1 kg product.

#### Ingredients

11 - 13 % natural vanillin, 0,2 - 0,5 % p-hydroxy benzaldehyde, < 0,5 % vanillic acid, lipids

#### Naturalness

The product is manufactured from the named raw material. It contains no additives and no other technical adjuncts, it is not blended and not formulated. The product is 100 % natural and it corresponds to the EC-regulation 88/388 for natural flavour extracts.

#### Declaration

INCI-Name (CTFA): Vanilla Planifolia Fruit Extract, CAS-No. 84650-63-5, EINECS-No. 283-521-8

#### Application

For food flavouring, in confectionery, in ice creams, cakes, desserts, beverages and liqueurs, for tooth-paste flavouring, for taste improvement of lipsticks, in perfumery and cosmetics

#### Stability

Closed pack under cool and dry storage conditions and exclusion of light at least 5 years.

#### Dosage recommendation

100 - 200 mg/kg end product.



GB-ORG-04

*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.*