



## PRODUCT SPECIFICATION

### EuroVanillin Plus

#### Product description

EuroVanillin Plus is a product based on vanillin ex lignin with excellent free flow properties. The profile of EuroVanillin Plus is pure, smooth and creamy vanilla like and is designed to have the same intensity as vanillin ex. guaiaicol.

EuroVanillin Plus consists of white to slightly coloured crystals or powder, and has a characteristic odour of vanilla.

We certify that product

- Is not treated by ionizing rays and that product
- Is not genetically modified
- Is not manufactured from genetically modified raw materials
- Is not manufactured by genetically modified organisms.
- Do not contain any genetically manipulated ingredients.
- Comply with European Council directive 2001/18/EC concerning the deliberate release of genetically modified organisms
- Comply with EC Directive 1829/2003
- Comply with EC Directive 1830/2003 concerning traceability of raw materials and labelling.

The above product supplied by Borregaard Ingredients

- is manufactured in accordance with relevant regulations regarding food additives, e.g. the EU directives 1334/2008/EEC (the flavour dir.), 93/43/EEC (the hygiene dir.) and other relevant EU guidelines. The vanillin ex. lignin in EuroVanillin Plus corresponds to BP/USP

- is Kosher and Halal approved.

#### Specification

Parameter	Specification
Physical appearance	Crystals/powder
Colour	White to slightly coloured
Flavour	Equal to or better than standard
Loss on drying	Max. 1%
Purity of vanillin used	>99,9 % on dry basis

#### Products

Products	Crystal size	Product number
EuroVanillin Plus	0-840 µ	105301
EuroVanillin Plus F	0-250 µ	106173





### Additional information

The microbiological load and content of heavy metals and other elements are routinely tested on a random selection of batches.

### Storage

Store dry in original, unopened containers at controlled, cool temperature, between 8 and 25°C. Preferred RH: <50-60%. Keep out of direct sunshine.

### Shelf life

Provided stored as advised the product has a "use by date" of 5 years from date of production.

### Handling precautions

Vanillin (as pure product) is classified as eye-irritating according to EC Regulation 1272/2008  
Xi, R36 / Eye Irrit. 2 H 319

### Labeling

Flavouring

### Country of origin

Norway or Singapore

### Transport

EuroVanillin Plus is not classified for transport.

### Customs No.:

33.02.10

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