

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 guaiacol.

EuroVanillin Plus is a natural identical product for food applications.

EuroVanillin Plus consists of white to slightly yellow 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 88/388/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

Specification

Parameter	Specification
Physical appearance	Crystals/powder
Colour	White to slightly yellow
Flavour	Equal to or better than standard
Loss on drying	Max. 1%
Purity of vanillin used	>99,6 %

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 shelf life of 36 months from date of production.

Handling precautions

EuroVanillin Plus is not classified as dangerous according to the relevant EU-guideline (67/548/EEC and 88/379/EEC) (Separate Safety Data Sheet).

Transport

EuroVanillin Plus is not classified for transport. Customs No.: 33.02.1000

Country of Origin

Norway

Product description

Odour: Sweet buttery
 Flavour type: Vanilla like
 Flavour type description: Sweet, creamy vanilla notes

Solubility

Solubility of EuroVanillin Plus, approximate values in g/l										
Temperature °C	5	10	15	20	25	30	35	40	50	80
Water	5	6	8	10	15	20	30	35	50	80
Propylene glycol				350	400	450	500	540	625	

Heavy Metals

Element	Value	Unit	Method
Arsenic	<0,2	PPM	AAS
Lead	<1,0	PPM	ICP
Cadmium	<0,02	PPM	ICP
Mercury	<0,1	PPM	AAS-CV

Microbiological Content.

Analysis	Unit	Limit	Method
Total plate count ¹⁾	CFU/g	< 100	NMKL 86
Aerobic spores ¹⁾	CFU/g	< 10	SLB7.02
Anaerobic spores ¹⁾	CFU/g	< 10	KIM Intern
Moulds	CFU/g	< 10	M084CA
Yeasts	CFU/g	< 10	M084AA
Enterobacteriaceae	CFU/g	< 10	M026AA
Colif. Bact.	CFU/g	< 10	M040AA
B. Cereus	CFU/g	< 100	M013AA
Thermof. coli	CFU/g	< 10	M079AA
Sulphite reducing Clostridia spores	CFU/g	< 10	M019BF
Enterococcus	CFU/g	< 100	M025AA
Listeria sp.	Per 25 g	Absent	M096IB
Salmonella	Per 25 g	Absent	M068AA
Staphylococcus aureus	Per 10 g	Absent	M026AA

1) Analysed once a month, the other analysis are carried out twice a year. (all according to recommendations from the Norwegian Health Authorities)

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