

The Home of Vanillin

Borregaard is the supplier with the largest and most complete range of vanillin products

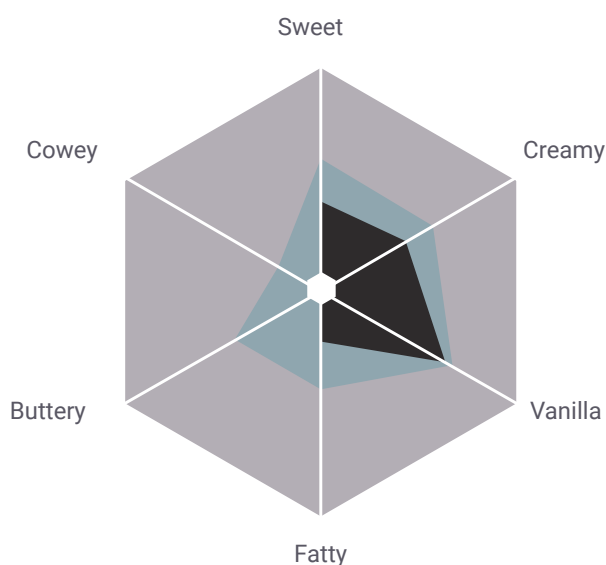
- **Vanillin from wood**
- **Vanillin and ethyl vanillin**
- **Natural vanillin products**
- **Vanillin products with top notes**

Borregaard is the only producer of vanillin from wood: **the sustainable vanillin, made from renewable raw materials.**

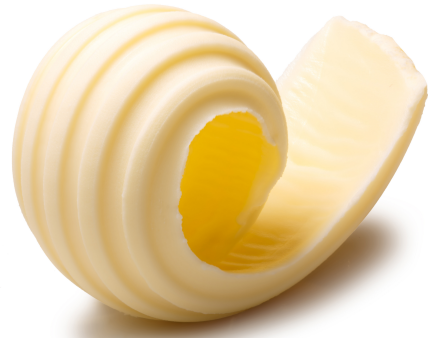
woodvanillin.com

TASTE PROFILE

EuroVanillin Butter compared to oil-based vanillin.



Application: Cream filling



EuroVanillin BUTTER

A vanillin flavour based on wood vanillin with a butter top note. Applicable to almost all food applications

- Low cost-in-use
- Excellent solubility, good flowability and thermostable at high temperatures
- 5 years shelf life. Flavour stability guaranteed
- Masks off-notes (proteins, sweeteners or vitamin/mineral-based products)
- Balances and/or boosts the overall taste in the final application

We recommend the following dosage starting points:

- 0.05% as flavouring
- 0.01-0.03% as flavour booster
- 0.01% for masking off-notes

Has an intensity of **1 : 1** compared to oil-based vanillin and provides a sustainable cost saving compared to standard F&F house vanilla flavours.



Country of Origin: **SINGAPORE**

EuroVanillin Butter is produced in a GFSI-certified plant and is FEMA/GRAS, GMO-free and vegan.

Certificates: Kosher, Halal.

See our range of vanillin at www.vanillin.com



Borregaard