

The Home of Vanillin

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

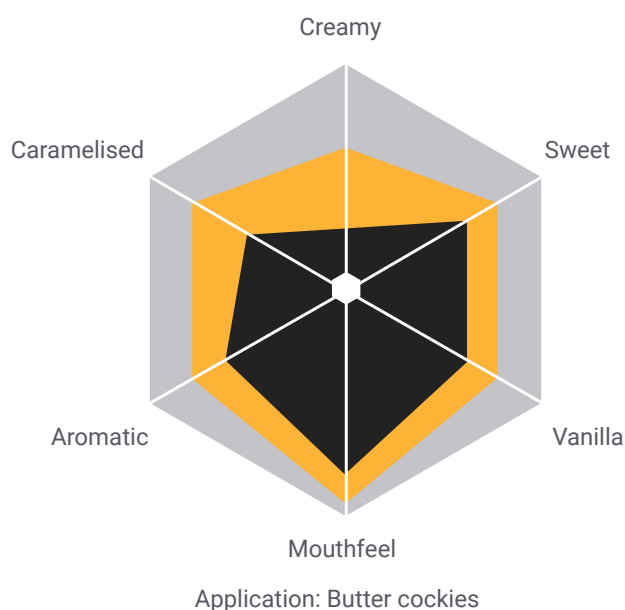
- Vanillin from wood
- Vanillin and ethyl vanillin
- Natural vanillin products
- Vanillin products with top notes

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

woodvanillin.com

TASTE PROFILE

EuroVanillin Bakery compared to oil-based vanillin.



EuroVanillin BAKERY

A vanillin flavour developed for use in sweet bakery products like biscuits, cakes and wafers.

Tempers fattiness and supports the out-of-the-oven-sensation.

- Cost-effective product
- Thermostable at high temperatures
- Long shelf life, 5 years

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.



Country of Origin: **SINGAPORE**

EuroVanillin Bakery is produced in a GFSI-certified plant.

Certificates: Kosher, Halal, FEMA/ GRAS, GMO-free, vegan.

See our range of vanillin at www.vanillin.com



Borregaard