

PRODUCT SPECIFICATION

EuroVanillin Bakery

EuroVanillin Bakery is a part of our Expert range and is a product based on vanillin ex. lignin and ethyl vanillin. The profile is pure, smooth and creamy vanilla with a top note designed to support the existing flavor in bakery products.

EuroVanillin Bakery consists of white to slightly coloured crystals or powder.

We certify that the product supplied by Borregaard BioVanillin is:

- Approved for use in food products as flavourings.
- Not treated with ionizing rays.
- Not manufactured from genetically modified raw materials or by genetically modified organisms.
- Not genetically modified and do not contain any genetically manipulated ingredients.
- Suitable for vegans, vegetarians, lacto-vegetarians, ovo-lacto vegetarians, and haemoglobin free diets.

The product is kosher, and halal approved.

The product complies with European Council directive 2001/18/EC concerning the deliberate release of genetically modified organisms. The GMO status is in accordance to European Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 concerning traceability of raw materials and labelling.

The above product supplied by Borregaard AS is manufactured and distributed in accordance with relevant regulations regarding food additives, e.g., EU regulation for flavour and hygiene; Regulation (EC) no. 1334/2008 and Regulation (EC) No. 852/2004 and the US Code of Federal Regulations; 21 CFR § 182.60. The product is routinely analysed with regards to purity.

Borregaard AS meet the requirements of FSSC 22000, and our products correspond to FCC.

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	Min 99,9 % on dry basis

Product description & application

All the expert-products are designed to be added dry along with the other dry components in the product. Dosage level same as standard vanillin.



Odour:	Sweet, buttery with a bakery top note
Flavour type:	Vanilla like
Flavour type description:	Sweet, creamy vanilla notes
Size:	0-840 µm
Main Ingredients:	Flavouring substances, maltodextrin
Material No.:	106930

Additional information

The microbiological load and content of heavy metals and other elements are routinely tested on a random selection of batches. See the regulatory quality brochure for more information.

Storage

Store dry in original unopened containers at a controlled ambient temperature.
Preferred RH: below 60%.

Shelf life

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

Packaging

Quantity per box	Boxes per pallet	Quantity per pallet	Measurements packed pallet	Packing description
25 kg	16	400 kg	120 x 80 x 100 cm	An inner heat-sealed PE bag containing product placed in a cardboard box sealed with tamperproof logo tape.

Handling precautions

Please see Safety Data Sheet (SDS) for further information.

Labelling

Europe

- When not intended for sale to the final consumer, this product shall be labelled as "flavouring" or a more specific name or description of the flavouring e.g. "vanillin" according to Regulation (EC) No 1334/2008

USA

- The product shall be labelled as "vanillin" or "artificial vanillin flavour" when shipped to a food manufacturer or processor (but not a consumer) for use in the manufacture of a fabricated food, according to CFR101.22(g)

Country of origin

Singapore

HS-code: 33.02.10

Disclaimer

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