

## PRODUCT SPECIFICATION

### *EuroVanillin Plus 1200*

EuroVanillin Plus 1200 is a part of our Plus range and is a product based on vanillin ex. lignin and ethyl vanillin with free flow properties. The profile is pure, smooth and creamy vanilla.

EuroVanillin Plus 1200 consists of white to slightly coloured crystals or powder and has a characteristic odour of vanilla.

#### ***We certify that the product supplied by Borregaard BioVanillin is:***

- Approved for use in food products as flavourings. This product is designed to be added dry into food production processes.
- Not treated with ionising 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 vegetarians, lacto-vegetarians, ovo-lacto vegetarians, and haemoglobin free diets.

The product is kosher, and halal certified.

The product complies with European Council directive 2001/18/EC concerning the deliberate release of genetically modified organisms. The GMO status is in accordance with 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**

Odour:	Sweet, buttery
Flavour type:	Vanilla like
Flavour type description:	Sweet, creamy vanilla notes
Crystal size:	0-840 µm
Main Ingredients:	Flavouring substance, maltodextrin
Material No.:	109975

**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**

Norway

**HS-code:** 33.02.10

**Disclaimer**

The information contained in this document is given in good faith based on our current knowledge. It is only an indication and is in no way binding, particularly as regards infringement of or prejudice to third party rights through the use of our product. We only guarantee that our products comply with our sales specifications and make no other representation or warranty of any kind. This information must on no account be used as a substitute for necessary prior tests, which alone can ensure that a product is suitable for a given use. Users are responsible for ensuring compliance with local legislation and for obtaining the necessary certifications and authorizations. The labelling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules, and regulations prior to making labelling and claims decisions. Users are requested to check that they are in possession of the latest version of this document, and we are at their disposal to supply any additional information.

