

Product Data Sheet

Valid from 2021-10-08

Foodvanil™ Vanillin

Foodvanil™ Vanillin is a technological and economical alternative to vanillin, specially designed for applications in high-temperature systems and bakery products. Used at the same dosage as vanillin, it provides stronger flavouring.

PRODUCT CHARACTERISTICS

| | | |
|------------|-------------------------------------|--|
| Appearance | Powder | |
| Colour | White | |
| Odor | Has a sweet, milk and vanilla aroma | |

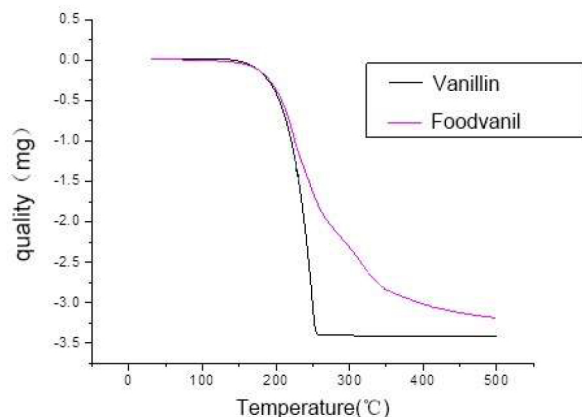
PRODUCT SPECIFICATION

| Item | Upper Limit | Unit |
|-------------------|-------------|-------|
| Heavy metals | 10 | ppm |
| Arsenic | 3 | ppm |
| Total plate count | 10,000 | cfu/g |

APPLICATION

Chocolate
Bakery
Cookies

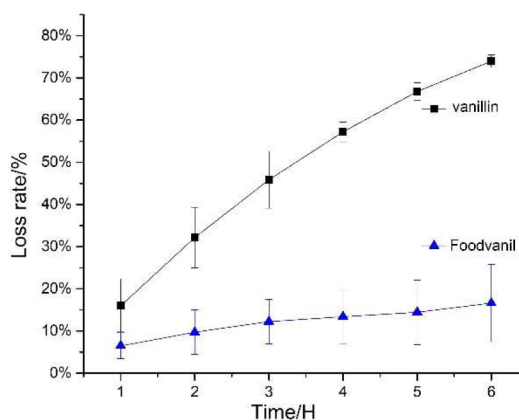
THERMOGRAVIMETRIC ANALYSIS(TGA)



Vanillin is completely Volatilized in 150-250°C.

Foodvanil™ Vanillin is volatilized until 500°C.

105°C VOLATILITY DETECTION



Four hours later in 105°C, vanillin is volatilized 57.98%, but Foodvanil™ Vanillin is volatilized 12.98%.

PACKAGING

25KG/Drum

Or 1KG/Tin

The product is available in different types of packaging. Please contact the sales for more information.

STORAGE CONDITION

Recommended storage: Kept in dry, cool, and shaded place with original packaging, avoid moisture, store at room temperature.

Best before: You will find the best before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used within 24 months of the production date.