



**PRODUCT SPECIFICATION**

*EuroVanillin Bakery*

EuroVanillin Bakery is a product based on vanillin ex lignin and Ethylvanillin. 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 AS are:**

- Approved for use in food products as flavourings.
- Not treated by 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.
- Not containing any allergy substances e.g. EU Regulation (EC) no. 1169/2011.
- Suitable for 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 §§ 172 and 182. The product is routinely analysed with regards to purity.

Borregaard AS meet the requirements FSSC 22000 and our products corresponds to USP/NF, FCC and Eur.Ph.

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	>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 µ
Main Ingredients:	Flavouring substances, maltodextrin
Material No.:	107071

**Additional information**

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

**Storage**

Store dry in original, unopened containers at controlled, cool temperature, between 8 and 25°C. Preferred RH: <50-60%.

**Shelf life**

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

**Handling precautions**

Vanillin (as pure product) is classified as eye irritating according to Regulation (EC) No. 1272/2008.

- Hazard Class-and-Category: Eye Irrit. 2
- Hazard statement: H319

**Labelling**

This product does not entail any labelling of GMO or allergy in the finished product (e.g EU Regulations (EC) No. 1830/2003 (GMO) and No. 1169/2011 (food information). For more information, see the fact sheet.

**Transport**

EuroVanillin Bakery is not classified for transport. According to CLP (classification, labelling and packaging of substances and mixtures), which is the European implementation of GHS (Globally Harmonized System of Classification and Labelling of Chemicals).

**Country of Origin**

Singapore

**HS-code:** 33.02.10

Reach registration number: 01-2119516040-60-0001.

FDA establishment registration number: 11876442504.

[www.vanillin.com](http://www.vanillin.com) <http://www.sustainablevanillin.com> [www.borregaard.com](http://www.borregaard.com)

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