



EuroVanillin Pure Fact sheet

EuroVanillin *Supreme* - EuroVanillin *Regular* - EuroVanillin *Aromatic*

The above products supplied by Borregaard Ingredients

- are manufactured/distributed in accordance with relevant regulations regarding food additives, e.g. the EU regulative 1334/2008(EC) (the flavour dir.), 93/43/EEC (the hygiene dir.) and other relevant EU guidelines.
- are not genetically manipulated.
- are not manufactured from genetically modified raw materials.
- are not manufactured by means of genetically modified organisms.
- do not contain any genetically manipulated components.
- are not treated by ionising rays.
- are Kosher
- are Halal
- are suitable for vegetarians, lacto-vegetarians, ovo-lacto vegetarians, and haemoglobin free diets.
- are routinely analysed with regard to purity.

NUTRITIONAL DECLARATION

Analysis	Per 100 g
Water	< 0.5 g
Energy	0 kcal/0 kJ
Protein	0 g
Carbohydrates ¹	0 g
Fat ²	0 g
Cholesterol	0 g
Alcohol	0 g
Sulphated ash	< 0.05 g
Organic acids ³	0 g
Dietary fibres	0 g
Vitamins	Absent

1) Including sugar alcohols (polyols).

2) Fat is defined as the sum of lipid fatty acids expressed as triglycerides.

3) Tartrate, molate, isocitrate, citrate, lactate, ascorbate, acetate, fumerate, propionate, galaktate, succinate.



MICROBIOLOGICAL CONTENT

Analysis	Specification	Method
Aerobic (total) plate count ¹	< 100 CFU/g	3M 01/01-09/89
Enterobacteriaceae	< 10 CFU/g	3M 01/06-09/97
Coliform bacterial/E.coli 37 °C	Absent/10 g	3M 01/01-09/89
Thermo tolerant coliform bacteria 44 °C	< 10 CFU/g	NMKL 125
Salmonella	Absent/25 g	QUA 18/03-11/02
Enterococcus Species	< 100 CFU/g	NMKL 68
Positive coagulase staphylococcus	< 10 CFU/g	3M 01/09-04/03
Bacillus cereus	< 100 CFU/g	NMKL 67
Listeria monocytogenes	Absent/25 g	BRD 07/04-09/98
Aerobic spores ¹	< 10 CFU/g	ISO 6461-1
Anaerobic spores ¹	< 10 CFU/g	ISO 6461-1
Sulphite reducing anaerobes ²	< 10 CFU/g	NMKL 56
Yeasts ¹	< 10CFU/g	NMKL 98
Moulds ¹	< 10 CFU/g	NMKL98

3M: Afnor Certificate on Petri film method

ISO: International Organization for Standardization

BRD: Bio Rad (Afnor Certificat)

NMKL: Nordic Committee on Food Analysis

QUA: Qualicon (Afnor Certificate on PCR method)

1) Analysed once a month, the other analysis are carried out twice a year. (all according to recommendations from the Norwegian Health Authorities).

2) Sulphite reducing anaerobes also includes clostridium perfringens.



MINERALS AND OTHER ELEMENTS

Element	Specification	Method
Aluminium (Al)	< 5 ppm	ICP
Arsenic (As)	< 0.05 ppm	NMKL 161 (external lab.)
Calcium (Ca)	< 5 ppm	ICP
Cadmium (Cd)	< 0.5 ppm	ICP
Chromium (Cr)	< 0.5 ppm	ICP
Copper (Cu)	< 0.5 ppm	ICP
Iron (Fe)	< 0.5 ppm	ICP
Mercury (Hg)	< 0.1 ppm	AAS-c.v.
Potassium (K)	< 15 ppm	ICP
Magnesium (Mg)	< 2 ppm	ICP
Manganese (Mn)	< 0.5 ppm	ICP
Molybdenum (Mo)	< 5 ppm	ICP
Sodium (Na)	< 10 ppm	ICP
Nickel (Ni)	< 0.5 ppm	ICP
Phosphorus (P)	< 5 ppm	ICP
Lead (Pb)	< 1 ppm	ICP
Selenium (Se)	< 0.1 ppm	NMKL 161 (external lab.)
Zinc (Zn)	< 0.5 ppm	ICP
Chloride (Cl)	< 100 ppm	Ionselective electrode
Iodine (I)	< 10 ppm	DIN EN 15111 (external lab.)
Sulphur (S)	< 50 ppm	ICP

Analysed twice a year.

ICP=atom emission spectroscopy, AAS=atom absorption, DIN= Deutshe Institut für Normung)

The sign < (less than) indicates the detection limit of the method used.

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SOLUBILITY

EuroVanillin Supreme - EuroVanillin Regular - EuroVanillin Aromatic

Approximate solubility g/l unless otherwise stated!

Temperature	0	5	10	15	20	25	30	35	40	50	80
EuroVanillin Supreme											
EuroVanillin Regular											
Water		3		5		10					50
Ethanol 5%							10		25		
Ethanol 10%				7	13	18	25	37	61		
Ethanol 15%							25		110		
Ethanol 20%				17	26	38	63	119			
Ethanol 25%					35		120		560		
Ethanol 50%	60		150		370		530		700		
Ethanol 70%	200		280		430		625		780		
Propylene glycol 20%							30		70		
Propylene glycol 40%					30		100		320		
Propylene glycol 60%	50		70		110		260		610		
Propylene glycol 80%	80		140		210		360		650		
Propylene glycol 100%	80		140		220		360		700		
Glycerine 10%	4		5		9		15		27		
Glycerine 20%	4		6		10		17		30		
Glycerine 50%	6		9		15		24		45		
Glycerine 70%	9		12		19		32		57		
Soy bean oil (g/kg)		12	12		18					36	
Peanot oil (g/kg)						17					
EuroVanillin Aromatic											
Water					2				8	10	
Ethanol 95%					420		500				
Propylene glycol						180			500		

