



**PRODUCT SPECIFICATION**

*EuroVanillin Bakery*

**Product description**

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

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

We certify that product

- Is not treated by ionizing rays and that product
- Is not genetically modified
- Is not manufactured from genetically modified raw materials
- Is not manufactured by genetically modified organisms.
- Do not contain any genetically manipulated ingredients.
- Comply with European Council directive 2001/18/EC concerning the deliberate release of genetically modified organisms
- Comply with EC Directive 1829/2003
- Comply with EC Directive 1830/2003 concerning traceability of raw materials and labelling.

The above product supplied by Borregaard Ingredients

- is manufactured in accordance with relevant regulations regarding food additives, Regulation (EC) 1334/2008 (the flavour dir.), 93/43/EEC (the hygiene dir.) and other relevant EU guidelines. All components are approved for use in food products.

**Specification**

Parameter	Specification
Physical appearance	Crystals/powder
Colour	White to slightly yellow
Flavour	Equal to or better than standard
Loss on drying	Max. 1%
Purity of vanillin used	>99,6 %

**Product**

Product	Crystal size	Product number
EuroVanillin Expert Bakery	0-840 µ	106930



**Additional information**

The microbiological load and content of heavy metals and other elements are routinely tested on a random selection of batches.

**Storage**

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

**Shelf life**

Provided stored as advised, the product has a shelf life of 36 months from date of production.

**Handling precautions**

EuroVanillin Bakery is classified as eye-irritating according to EC Regulation 1272/2008 Xi, R36 / Eye Irrit. 2 H 319

**Labeling**

Flavour

**Transport**

EuroVanillin Bakery not classified for transport.

**Customs No.:**

33.02.10

**Application**

To be added in the dry mix. Dosage level same as standard vanillin

**Country of Origin**

Singapore

**Product description**

Odour: Sweet buttery with a bakery top note  
Flavour type: Vanilla like  
Flavour type description: Sweet, creamy vanilla notes

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