

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

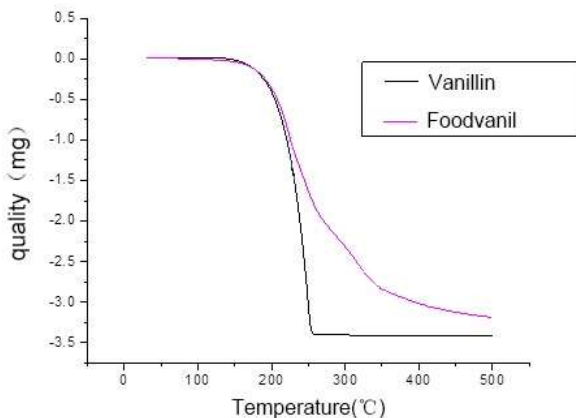
PRODUCT SPECIFICATION

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

APPLICATION

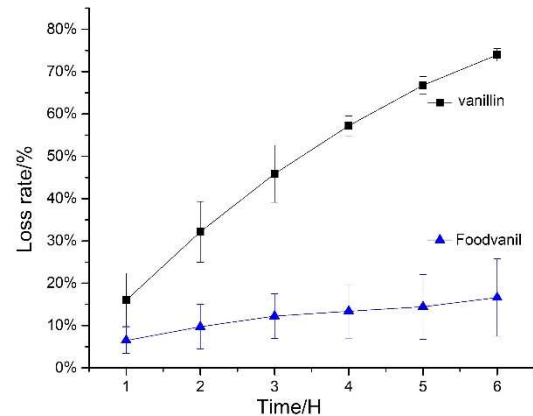
Chocolate
Bakery
Cookies

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.