

## PRODUCT SPECIFICATION

### ETHYL VANILLIN (VANRIVE BRAND)

Ethyl Vanillin has a 2-4 times stronger taste/odor than Vanillin. As a natural identical aroma additive it has its main applications in the food- and aroma industry where it is used as an important taste and odor substance.

Chemical name: 3-ethoxy-4-hydroxybenzaldehyde  
EINECS-No.: 204-464-7  
CAS-No.: 121-32-4

#### **Specification values:**

Appearance: White or pale yellow needle crystals

Odor and taste: Strong odor and taste of vanilla

Purity (HPLC): min. 99.0%  
Melting point: 76.0 –78.0 °C (168.8 – 172.4 °F)  
Loss on drying: max. 0.5 %  
Heavy metals (based on Pb): max. 0.001 %  
Arsenic (As): max. 0.0003 %

**Packing:** 25 KGS (55.115 lbs) net fiber drums

**Shelf life:** 2 years if stored correctly (tight and closed packing at normal room temperature)

**Main applications:** bakery products, desserts, milk products, flavors for the food-, perfume- and tobacco industry