



PRODUCT SPECIFICATION

VANILLIN (Eternal Pearl Brand)

Vanillin is the main aroma of the Vanilla plant and a nature identical aroma additive. Due to the typical Vanilla character, the product has a wide range of applications in the food- and aroma industry where it is used as the most important taste and odor substance.

Chemical name: 4-Hydroxy-3-methoxy-benzaldehyd
 EINECS-No.: 204-465-2
 CAS-No.: 121-33-5

Specification values:

Appearance: White or pale yellow needle crystals

Odor and taste: Characteristic Vanilla like

Assay: > 99.6 %
 Melting point: 81 – 83 °C (177.8 – 181.4 °F)
 Loss on drying: max 0.5 %
 Heavy metals: < 10 ppm
 Arsenic: < 3 ppm
 E. Coli & Salmonella: negative
 Mesh Size) 16 mesh

Packing: 25 KGS (55.115 lbs) net cartons with PE- inner bag
 25 KGS (55.115 lbs) net drums with PE inner bag

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