

Technical Data Sheet

Vanilla Flavour

10824-73

PRODUCT DESCRIPTION

Flavour profile	Vanillin Creamy Sweet Powdery
Colour	Almost colorless to Pale yellow
Appearance	Liquid medium viscosity, clear-almost clear

APPLICATION(S) AND GENERALLY RECOMMENDED DOSAGES

	(in %)
Fondants	0.080
Chocolate Bars Molded	0.030
Biscuit/Wafer Cream Fillings	0.030
Cakes	0.030
Milk Drink UHT	0.030
Yoghurt 1.5%-3.5% Fat	0.030
Dessert	0.030
Bakery Dry Mix	0.030
Beverage Carbonated	0.010
Pharma: General	0.130
Toothpaste & Gels	1.000
Bread Products	0.030
Biscuits: Short Dough/Cookies	0.050
Soft Drink: non-Carbonated	0.010
Ice Cream (7%-12% fat)	0.030
Yoghurt Set Type	0.050
Tea Leaves	0.025
Dietetic Meal Substitutes	0.130
Syrups (liquid)	0.130
Margarine: 60% fat	0.030
Milk Semi skimmed +5% Sugar	0.020
Soy Milk/Soy Milk Drinks, Sour	0.070
Pharma: Liquid Drops	0.300
Toppings&Ripple Sauce: General	0.100

PARAMETERS FOR POSITIVE RELEASE, APPEAR ON COA

Specifications	Range	QC-Method
Appearance	Conforms	01222
Sensory evaluation	Conforms to Standard	01000
Refractive index (20°C)	1.4560 - 1.4660	00002
Specific gravity (20/20°C)	1.0750 - 1.0850	00060

Parameters for positive release are subject to version control.

The information contained herein is, to the best of our knowledge, true and accurate.

All information is valid until revisions are issued.

It is the customer's responsibility to ensure that the usage of the flavourings and the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.

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PARAMETERS NOT ROUTINELY TESTED

Specifications	Range	QC-Method
Specific gravity (20/4°C)	1.0730 - 1.0830	00001
Specific gravity (25/25°C)	1.0720 - 1.0820	
Product with no micro risk	Rohstoffe wirken bakterizid	
Heavy metals	Conform to regulatory requirements.	

STORAGE & HANDLING

Shelf Life	730 Days, unopened containers, under stated conditions of storage
Flashpoint	> 100°C °C
Storage	AMBIENT 10-30°C (50-85°F)
Recommended packaging	Glass container, plastic container (pe/pa)
Handling	Warm up (40°C max.) and stir well before use

DIETARY INFORMATION

Vegan suitable	Yes
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MISCELLANEOUS

Givaudan production sites	GERMANY-DORTMUND FLAVORS BUENOS AIRES FLAVORS DUEBENDORF FLAVORS DUEBENDORF FLAVORS Sampling SINGAPORE FLAVORS SAO PAULO FLAVORS VINAROM FLAVORS
Customs Tariff Number (HS)	3302.10

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