

## PRODUCT SPECIFICATION

### *EuroVanillin Chocolate*

EuroVanillin Chocolate is a part of our Expert range and is a product based on vanillin ex. lignin and ethyl vanillin. The profile is pure, smooth and creamy vanilla with a top note designed to support the existing flavor in chocolate products.

EuroVanillin Chocolate consists of white to slightly coloured crystals or powder.

#### **We certify that the product supplied by Borregaard BioVanillin is:**

- Approved for use in food products as flavourings.
- Not treated with ionizing rays.
- Not manufactured from genetically modified raw materials or by genetically modified organisms.
- Not genetically modified and do not contain any genetically manipulated ingredients.
- Suitable for vegans, vegetarians, lacto-vegetarians, ovo-lacto vegetarians, and haemoglobin free diets.

The product is Kosher, and Halal approved.

The product complies with European Council directive 2001/18/EC concerning the deliberate release of genetically modified organisms. The GMO status is in accordance to European Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 concerning traceability of raw materials and labelling.

The above product supplied by Borregaard AS is manufactured and distributed in accordance with relevant regulations regarding food additives, e.g., EU regulation for flavour and hygiene; Regulation (EC) no. 1334/2008 and Regulation (EC) No. 852/2004 and the US Code of Federal Regulations; 21 CFR § 182.60. The product is routinely analysed with regards to purity.

Borregaard AS meet the requirements FSSC 22000, and our products corresponds to FCC.

| Parameter               | Specification                    |
|-------------------------|----------------------------------|
| Physical appearance     | Crystals/powder                  |
| Colour                  | White to slightly coloured       |
| Flavour                 | Equal to or better than standard |
| Loss on drying          | Max. 1%                          |
| Purity of vanillin used | Min 99,9 % on dry basis          |



### Product description & application

All the expert-products are designed to be added dry along with the other dry components in the product. Dosage level same as standard vanillin.

|                           |  |
|---------------------------|--|
| Odour:                    | Sweet, buttery with a chocolate top note |
| Flavour type:             | Vanilla like                             |
| Flavour type description: | Sweet, creamy vanilla notes              |
| Crystal size:             | 0-840 µm                                 |
| Main Ingredients:         | Flavouring substance, maltodextrin       |
| Material No.:             | 107071                                   |

### Additional information

The microbiological load and content of heavy metals and other elements are routinely tested on a random selection of batches. See the fact sheet for more information.

### Storage

Store dry in original unopened containers at a controlled ambient temperature.  
Preferred RH: below 60%.

### Shelf life

Provided the product is stored as advised, it has a "use by date" of 5 years from the date of production.

### Packaging

EuroVanillin Chocolate is packaged as follows: An inner heat-sealed PE bag containing 25 kg product placed in a cardboard box sealed with tamperproof logo tape. There are 16 boxes per pallet and one pallet is 400 kg.

### Handling precautions

Please see Safety Data Sheet (SDS) for further information.

### Labelling

#### Europe

- When not intended for sale to the final consumer, this product shall be labelled as "flavouring" or a more specific name or description of the flavouring e.g. "vanillin" according to Regulation (EC) No 1334/2008

#### USA

- The product shall be labelled as "vanillin" or "artificial vanillin flavour" when shipped to a food manufacturer or processor (but not a consumer) for use in the manufacture of a fabricated food, according to CFR101.22(g)

### Country of origin

Singapore

**HS-code:** 33.02.10

**REACH registration number:** 01-2119516040-60-0001.

### Disclaimer

The information contained in this document is given in good faith based on our current knowledge. It is only an indication and is in no way binding, particularly as regards infringement of or prejudice to third party rights through the use of our product. We only guarantee that our products comply with our sales specifications and make no other representation or warranty of any kind. This information must on no account be used as a substitute for necessary prior tests, which alone can ensure that a product is suitable for a given use. Users are responsible for ensuring compliance with local legislation and for obtaining the necessary certifications and authorizations. The labelling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules, and regulations prior to making labelling and claims decisions. Users are requested to check that they are in possession of the latest version of this document, and we are at their disposal to supply any additional information.

