



General Specification

Vanilla Planifolia CO₂-to extract

12 % Vanillin, Type No. 021.001

Raw material:*Vanilla planifolia* - Beans, dried**Production:**

By supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms [1].

D/E - ratio:

11 - 14 kg vanilla beans to 1 kg product.

Organoleptic description:

Yellow-light brown, at room temperature viscous product with the fine aromatic flavour of the natural vanilla beans, high content of top notes.

Composition:

100 % *Vanilla planifolia* CO₂-to extract

Ingredients:

11 - 13 % natural vanillin, 0,2 - 0,5 % p-hydroxy benzaldehyde, < 0,5 % vanillic acid, lipids.

Declaration:

In food:
 flavouring preparation or vanilla extract

In food supplements:
 flavouring preparation or vanilla extract

In cosmetics:
 INCI-Name: *Vanilla Planifolia* Fruit Extract, CAS-No. 84650-63-5, EINECS-No. 283-521-8

Application:

Traditional use:

The name "vanilla" is derived from the Spanish word "vaina", which means "little pod". The vanilla pods are also called "black flower" because the ripe pod shrinks after harvesting and turns black. The Spanish learned this aromatic spice from the Aztecs, who used vanilla as a spice in chocolate for its flavour and brought it to Europe in the sixteenth century. In folk medicine vanilla was used as a stimulant, digestive aid and aphrodisiac [2]. It also has antibacterial and antioxidant properties [3,4].

In food:

With more than 250 flavour components, fermented vanilla beans have one of the most complex flavours. The CO₂ extraction process is the technology of choice for gently extracting the flavour components and enriching them in concentrated form. Fermented vanilla beans have a hay-like, metallic, phenolic and sweet base note. Vanilla CO₂ extracts are characterized by a well-balanced, harmonious flavour, with a fine vanilla-like rum note, rounded off by subtle light to moderately resinous, vanilla-like notes. Due to its unique flavour, vanilla extract can be used as flavouring preparation in confectionery, ice cream, cakes, desserts, beverages and liqueurs.



Version No. 021.001_10_S, Date: 16.11.2020

In food supplements:
 Also suitable for flavouring food supplements.

In cosmetics:
 The vanilla CO₂ extract is often used in cosmetic products for perfuming, flavouring toothpastes and improving the taste of lipsticks.

Handling: Melt and shake before use!
 The concentrated FLAVEX extracts are the basic ingredients for the product formulation. They are therefore not intended for direct consumption in food, nor for direct application to the skin in cosmetics, perfumery and aromatherapy. Keep away from children!

Stability: Unopened containers at least 5 years under exclusion of light and following conditions:
 Store in a cool, dry place!

Transport: No dangerous good in the sense of the transport regulations.

REACH - Status: This product is currently not subject to registration.

Certification: - HALAL certified by HCS (Halal Certification Services)
 - KOSHER certified by KLBD (Beth Din Kashrut Division)

Conformity: The product complies with the requirements of Regulation (EC) No. 1334/2008 on flavourings and with the requirements of Regulation (EC) No. 1223/2009 on cosmetic products in the currently valid version.

Literature:

[1] P. Manninen, E. Häivälä, S. Sarimo, H. Kallio, Distribution of microbes in supercritical CO₂ extraction of sea buckthorn (*Hippophae rhamnoides*) oils, *Zeitschrift für Lebensmitteluntersuchung und -Forschung / Springer-Verlag* (1997) 204: 202-205

[2] American Botanical Council., *Healthy Ingredients: Vanilla*, <http://cms.herbalgram.org/healthyingredients/Vanilla.html>. Aufgerufen am 21. September, 2020

[3] Shanmugavalli N, Umashankar V, Raheem, Antimicrobial activity of *Vanilla planifolia*, *Indian Journal of Science and Technology*, 2, 2009, 39-40

[4] B. N. Shyamala, M. Madhava Naidu, G. Sulochanamma, and P. Srinivas, Studies on the antioxidant activities of natural vanilla extract and its constituent compounds through in vitro models, *J. Agric. Food Chem.* 2007, 55, 19, 7738–7743

Disclaimer:

This specification has been prepared to the best of our knowledge for customer information, but under exemption of liability, particularly regarding infringement of or prejudice to third party rights by the use of the product. Statements on application summarise literature evidence and have informative character. Statements have not been evaluated by competent authorities and do not refer to finished products. The marketer of a finished product containing a FLAVEX extract as an ingredient is responsible for ensuring that the product claims are lawful and that the applicable laws and regulations of the country in which the product is sold are complied with.