Version No. 021.050_02_S, Date: 24.03.2021

General Specification

Vanilla Planifolia CO2-to extract

26 % Vanillin, Type No. 021.050

683687-DE-8102

Raw material:	*Vanilla planifolia* - Beans, dried
Production:	By supercritical fluid extraction with natural carbon dioxide and cosolvent extraction with ethanol. The extract contains no inorganic salts, no heavy metals and no reproducible microorganisms [1].
D/E - ratio:	16 - 18 kg vanilla beans to 1 kg product.
Organoleptic description:	Brown to dark brown, at room temperature pasty product with the fine aromatic flavour of the natural vanilla beans, high content of top notes.
Composition:	100 % Vanilla planifolia CO2-to extract, 26 % vanillin
Ingredients:	25 - 27 % natural vanillin, < 1,0 % p-hydroxy benzaldehyde, < 1,0 % vanillic acid, < 0,2 % ethanol; 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 that are also slightly reminiscent of plum flavour. Due to its unique flavour, vanilla extract can be used as flavouring preparation in confectionery, ice cream,

cakes, desserts, beverages and liqueurs.

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: Warm up 40°C (104°F) and mix 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)
- Approved by ECOCERT GREENLIFE, conform to the COSMOS Standard

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 / Springerverlag (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