

**Product code :** **Organic vanilla flavouring**  
**Legal status<sup>1</sup> :** Natural organic vanilla flavouring  
**Certification(s):** Flavouring certified by FR-BIO-01 ECOCERT

**Manufacturing process:**

Blend of raw materials<sup>4</sup>.

**CAS N°:** n/a

**EINECS N°:** n/a

**INCI Name :** n/a

## 1. INGREDIENTS

**Categories of flavouring agents<sup>1</sup>:**

Flavouring preparations<sup>4</sup> (Vanilla extracts<sup>4</sup>)

**Non aromatic ingredients<sup>1</sup>:**

Sugar syrup<sup>4</sup>, wheat syrup<sup>4</sup>, water

**Organic raw materials:**

100% of the total of the ingredients come from Organic Agriculture

100% of the total of the ingredients are of natural origin

**Allergens<sup>2</sup>:**

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells and by-products	Absence
Celery and by-products	Absence
Mustard and by-products	Absence
Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites <sup>3</sup>	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

**Substances regulated :**

n/a

## 2. SPECIFICATIONS

**Organoleptic characteristics :**

**Appearance :** Brown liquid  
**Taste / Smell :** Characteristics of vanilla

**Physico-chemical characteristics:**

**Density :** 1.340 +/- 0.020  
**Dry extract (°Brix):** 70.0 +/- 2.0

### 3. STORAGE

**BEST BEFORE DATE** : 12 months from the manufacture of the batch

To keep in closed packaging, in shelter light, heat and dry place. Store between 0 and 4°C

### 4. RECOMMENDATIONS FOR USE

**Product for food industry: use regulated. No ingest such as.**

**Dosage/ Proportioning:**

According to application and regulation

**Labelling guidelines for using in a food-processing flavoured product:**

« Organic natural vanilla flavouring »

Update : 01/03/2024

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1 According to regulation (CE) n°1334/2008 from December 16<sup>th</sup>, 2008.

2 According to EC Regulation n°1169-2011 (INCO) – intentional presence or absence

3 In concentration less than 10 mg/kg or 10 mg/liter in SO<sub>2</sub> unit

4 Raw material materials stemming from organic farming

*Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.*

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