



vanillabazaar

Technical data sheet

CO₂ 0.4% Extract : November 2016- V4

CO₂ 0.4% Invert Sugar Madagascan Vanilla Extract

Raw Material

Vanilla Planifolia Vanilla beans

Origin

Madagascar

Production

The vanilla extract is produced by supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms. The extract is added to invert sugar.

Appearance

Viscous, slightly yellow clear liquid with well balanced vanilla flavours and some seeds from vanilla beans.

Ingredients

Invert sugar with 0.4% natural vanillin from concentrated CO₂ vanilla extract

Odour

Vanilla flavoured, woody, undertones.

Application

For food flavouring, in confectionary, in ice creams, cakes, desserts, beverages, liqueurs and for taste improvement.

Dosage Recommendation

5ml in 1L end product.

Stability

Closed pack at room temperature and dry storage conditions at least 5years.

Legislation and notes:

Only vanilla beans from Madagascar are used as raw material for the Product. It does not contain any kind of additives and no other technical adjuncts. The product is 100% natural and it corresponds to the EC regulations 88/388 for natural flavour extracts.

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