

PRODUCT NAME **VANILLA OLEORESIN**
PRODUCT CODE **EC 0006**

SPECIFICATIONS

DESCRIPTION

Product obtained by the solvent extraction of the vanilla seed pod of vanilla planifolia, with subsequent removal of the solvent at low temperature to preserve color, odor and taste. The product could show sediments upon long storage time. It is soluble in most fixed oils, insoluble in water. Partially soluble in alcohol (with oily separation and sediment).

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Viscous liquid.
COLOR	Dark brown.
ODOR AND TASTE	Characteristics to vanilla.

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)	Minimum 0.900
°BRIX 20°C	Minimum 80.00°

APLICATIONS

Flavoring agent widely used in carbonated soft drinks and non-carbonated, candies, bakery, syrups, ice cream, frozen, dairy products, etc. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE)

STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

PACKAGE

Aluminum containers of 1L. Each package must have a label that indicates the product identification, lot number, net weight, production date and expiry date.

SHELF LIFE

Shelf life is two years if keep as indicated. Shake well before using.

ALLERGENS

This product is allergen free.

RESEARCH AND DEVELOPMENT DEPARTMENT
UPDATE: JULY 15, 2022 ING. SEBASTIAN GAYTAN MOTA
VALIDITY: JULY 15, 2024
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