

NATURAL VANILLA EXTRACT 1 FOLD **PRODUCT NAME**

EC 0017 PRODUCT CODE

SPECIFICATIONS

DESCRIPTION

Extract obtained from vanilla beans (Vanilla Planifolia) from a hydroalcoholic solution.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Slightly turbid liquid that can present sediment and ring.				
COLOR	Dark brown.				
ODOR AND TASTE	Characteristic to vanilla				

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 20°C (g/mL)		0. 935 – 0.970	70,76
GRADE GAY LUSSAC 15°C		35.00° – 38.00°	0
VANILLIN (%)		Minimum 0.100	0 6.1

APLICATIONS

Flavoring agent widely used in carbonated soft drinks and non-carbonated, candies, dairy products, ice cream, frozen, syrups, etc. The suggested dosage is 4.00 mL/L. 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

1L aluminum container. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

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

This product is allergen free

RESEARCH AND DEVELOPMENT DEPARTMENT UPDATE: JULY 15, 2022 ING. SEBASTIAN GAYTAN MOTA VALIDITY: JULY 15, 2024 REVISED: I.B.Q JESÚS EMANUEL BARRERA RICO AUTHORIZED: DR. ENRIQUE PIÑEYRO VEGA.

