

Natural Vanillin

Due to increased demand of natural vanillin, there are currently 4 ways to obtain Natural vanillin. The first is directly from the vanillin beans, the second one via Eugenol followed by oxidation, the third one from fermentation of ferulic acid, and the latest one is by a patented process via distillates (cresol[4-methylguaiacol]) from the selected plants, followed a natural oxidation, which is the way this product is made from.

The advantage of this product is its higher purity (99%) vs. commonly 95%, and competitiveness in the cost. This product and process is verified by EU.

Product #: FS1604

Product Name: VANILLIN, Natural, ex distillation

FEMA #: 3107

CAS #: 121-33-5

EINECS #: 204-46-52

FLAVIS #: 5.018

Odor Characteristics: Sweet, Vanilla

HS Code: 2912.41.0000

Empirical Formula: C₈H₈O₃

Melting Point (°C): 81.0

Boiling Point (°C): 170.0

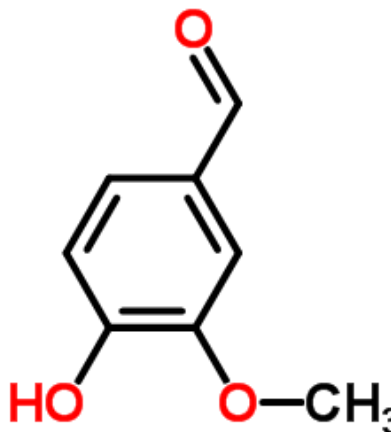
Flash Point (°C): 110.0

Molecular weight: 152.147

Assay: 98% min.

Solubility: Partly soluble in water; soluble in most organic solvents.

Storage: In tightly closed container away from light and source of ignition at max 20°C



Eugenol	Cresol	Ferulic acid

BRC global standard, ISO, Kosher.