



Product Data Sheet Rhovani<sup>®</sup> Fine Mesh - APF PDS RVFM – July 2024

min.  
**99.95 %**  
The highest purity  
commitment



## Vanillin for Food & Flavors

The only vanillin you can trust: "The Essence of Safety"

Rhovani<sup>®</sup> Fine Mesh has a typical vanilla flavor note with a round taste of a smoother flavoring. Rhovani<sup>®</sup> Fine Mesh is particularly designed for dry mixes or applications requiring homogeneity in the particle size distribution and/or a fast dissolution rate in food process. This vanillin offers the highest purity level commitment on the market with a minimum of 99.95%.

### Food safety and hygiene certification:

Rhovani<sup>®</sup> Fine Mesh is produced from on-site upstream integrated process guaranteed with low environmental impact.

The Quality and Food Safety management systems in place in our manufacturing facilities are certified according to **FSSC 22000 (Food Safety System Certification)**.

This ensures that manufacturing is performed in respect with best practices in terms of food safety and hygiene (efficient HACCP method in place, as defined in EU Regulation 852/2004 and Codex Alimentarius). Our production sites are also ISO 9001 certified.

Rhovani<sup>®</sup> Fine Mesh is certified Kosher Pareve for Passover and Halal. Certificates are available upon request.

### Identification:

N° CAS: 121-33-5

SYNONYM: 4-Hydroxy-3- Methoxybenzaldehyde

EMPIRICAL FORMULA:

$C_8H_8O_3$

MOLECULAR WEIGHT:

MW = 152.15 g/mol

### Specifications:

CHARACTERISTICS	LIMITS	METHODS
Appearance & color of solid	White to off-white crystalline powder	Visual
Identity	Conforms to standard	Guaranteed Conformity
Odor / Flavor	Typical vanilla note	Compared to reference
Particle size > 250 µm (60 mesh)	5 % max	Granulometry
Assay (on dried basis)	99.95 % min	HPLC
Color (solution in ethanol)	35 Hazen max	Colorimetry
Melting point	81.0 – 83.0 °C	Capillary
Sulfated Ashes	0.05% max	Calcination / Mineralisation
Loss on drying (moisture)	0.06% max	Gravimetry
Heavy metals (as lead)	10 ppm max	Limit Test or ICP
Arsenic (as As)	0.3 ppm max	AAS
Benzene	Proven absence	-
	Proven absence	



## Applications:

**Rhovani<sup>®</sup> Fine Mesh is particularly designed for dry mixes or applications requiring homogeneity in the particle size distribution and/or fast dissolution rate in food process.**

- **Chocolate & Confectionery:** dark & milk chocolate, toppings, cocoa powders ..., all types of sweets and candies
- **Baking:** cakes, cookies, pastries, waffles & breakfast cereals, baking mixes, infant formula
- **Beverages:** soft drinks, grenadine syrups, instant beverages, flavored milk drinks or soy drinks, drinking yoghurts
- **Dairy, fresh products:** dessert mixes, flavored and condensed milks, puddings, flans, desserts, ice-cream.

**The product is not intended for direct consumption, in accordance with the definition of Flavouring substance, as defined in the European Flavour Regulation EC 1334/2008.**

Rhovani<sup>®</sup> Fine Mesh can also be used in pharmaceutical applications as excipient or starting raw material for Active Pharmaceutical Ingredient.

## Physico-chemical properties:

Bulk density .....	Around 0,5 (indicative value)
Specific weight (20°C) .....	1056 kg/m <sup>3</sup>
Boiling point (20 hPa or 15 mmHg) .....	154°C
Flash Point (closed cup at 1022hPa) .....	160°C
<b>Solubility</b>	
In ethanol (90% at 20°C) .....	Easily soluble: 620 g/l
In ethanol (70% at 20°C) .....	Easily soluble: 430 g/l

## Regulatory compliance, Labeling:

**Flavour compliance :** **Labeling EU:** "Vanilla flavour" or "flavour". **Labeling US:** "Artificial vanilla flavor". **Labeling China:** "Food Additive Vanillin"  
**Rhovani<sup>®</sup> Fine Mesh** complies with the Food safety and Hygiene standards of the European Regulations n° 178/2002 and n°852/2004, and with the European Flavour Regulation EC n° 1334/2008 as modified. **Rhovani<sup>®</sup> Fine Mesh** is defined as a "flavouring substance" in Europe. It also complies with the EU Directive EC 2009/32 & its subsequent amendments relating to extraction solvents used in the manufacture of foodstuffs and aroma ingredients. We ensure no use of toluene and benzene at any stage of the process. Only solvent in Annex I part 1 is used: extraction solvent to be used in compliance with GMP for all uses, without any restricted limit.

**Rhovani<sup>®</sup> Fine Mesh** complies with FDA 21 CFR 117, 21 CFR 182.60: GRAS, FEMA n° 3107.

**Rhovani<sup>®</sup> Fine Mesh** meets the requirements of Food Chemicals Codex if tested, complies with Vanillin quality Standard GB 1886.16-2015 and with Standards for use of Food Additives GB 2760 in China.

**GMO:** Does not contain any GMO or any material derived from genetically modified origin, is not manufactured from GMO, and therefore is not subject to labeling requirements according to European Regulations (EC) N°1829/2003 & N°1830/2003.

**Allergens:** please refer to the separate allergen lists according to Regulation (EC) No 1169/2011

Contaminants listed in the European Regulation (UE) 2023/915 (setting the maximum levels of certain contaminants in foodstuffs) are not expected to be present (please refer to our detailed Regulatory brochure).

**Rhovani<sup>®</sup> Fine Mesh** is suitable for vegetarian and vegan diets.

If tested, it would meet the chemical specifications of the following monographs: United States Pharmacopoeia and European Pharmacopoeia.

**Rhovani<sup>®</sup> Fine Mesh** may be used as pharmaceutical excipient or starting raw material to be chemically transformed by pharmaceutical industries. As such the product is not produced under pharma cGMP conditions but under Food GMP conditions (FSSC 22000 standard).

**Regulatory inventories:** Vanillin is listed in the following inventories: TSCA (USA); AIIIC (Australia); DSL (Canada); IECSC (China); EINECS (EU); KECI (Korea); ENCS/ISHL (JAPAN), NZIoC (New Zealand); PICCS (Philippines); INSQ (Mexico); TCSI (Taiwan); TECI (Thailand).

Vanillin has been REACH EU and KKDIK registered. The registration numbers are: 01-2119516040-60-0000 (REACH EU) and 01-0000476284-08-0000 (KKDIK). The uses covered are indicated in the Safety Data Sheet. Please contact your usual commercial contact for additional REACH EU and KKDIK compliance

## Transport:

Not regulated. For more details please consult our Safety Data Sheet.

## Shelf Life:

**Rhovani<sup>®</sup> Fine Mesh** is guaranteed **5 years** from its manufacturing date, according to the following conditions:

- Containers should be tightly closed, kept in the packaging of origin, away from light, heat and dampness in premises suitable for food products.
- It is recommended to avoid contamination by any aromatic product as well as usage of containers made of iron, or steel or aluminum (and its alloys).

**Due to possible temperature variations during supply-chain, minor condensation of water droplets could be observed on the inner liner, which is an intrinsic property of the product and does not induce any Food Safety risk.**

**We guarantee minimum of 80% of remaining shelf life upon delivery at the customer premises.**

## Packaging:

- 25 Kg boxes with inside polyethylene liner, on a 600 kg / pallet (4 levels, 6 boxes / level): standard
- 25 Kg boxes with inside polyethylene liner, on a 300 kg / pallet (2 levels, 6 boxes / level): upon request

