

RHOVANIL® NATURAL CW Fine Mesh

The natural flavour solution

Rhovaniil® Natural CW Fine Mesh (vanillin) is a natural ingredient obtained by a natural process (fermentation) with non genetically modified microorganism. The raw material is Ferulic acid which is sourced from non GMO rice.

Rhovaniil® Natural CW Fine Mesh is a white, off-white crystalline powder with a strong vanillin characteristic, with a soft and sweet powdery note. It is particularly designed for dry mixes or applications requiring homogeneity in the particle size distribution.



RHOVANIL®
NATURAL CW



SYENSQO

FOOD SAFETY AND HYGIENE

Manufacturing activities of **Rhovaniil® Natural CW Fine Mesh** are performed in compliance with the Food safety and Hygiene standards of European Regulations (EC) No 178/2002 and (EC) No 852/2004 and 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).

The Quality and Food Safety management system in place in the manufacturing facilities is **certified according to FSSC 22000 (Food Safety System Certification)**.

RHOVANIL® Natural CW Fine Mesh is Halal and Kosher Pareve certified.

Traceability: Full traceability is guaranteed.

IDENTIFICATION

N° cas	121-33-5
Synonym	4-Hydroxy-3- Methoxybenzaldehyde
Empirical formula	C8H8O3
Molecular weight	MW = 152.15 g/mol

SPECIFICATIONS

characteristics	limits	methods
Appearance	White to off-white crystalline powder	Visual
Color (in solution at 10 % in freshly prepared EtOH)	Conform	Compared to reference
Assay	99.5 % min	GC
Particle size > 250 µm (60 mesh)	5% max	granulometry
Melting point	81 – 83°C	Capillary
Organoleptic property	Conform	Compared to reference
Arsenic	3 ppm max	AA
Cadmium	1 ppm max	AA
Mercury	1 ppm max	AA
Lead	10 ppm max	AA

The analytical methods used are described in our current quality control standards. Based on our rigorous process control and capabilities, some of these analyses can be performed on a statistical frequency. For the analyses performed on a statistical basis, the methods specified on the Certificate of Analysis. Methods are available on request.

Microbiology: Rhovaniil® Natural CW Fine Mesh is checked in microbiology basis according to European Regulation EC 2073/2005 on microbiological control of foodstuffs.



APPLICATIONS

A key flavouring substance, Rhovanil® Natural CW Fine Mesh (vanillin) brings sweet, creamy and cocoa characteristics and gives the advantage of “Natural flavor” labeling to flavours and the end consumer products.

- **Flavours & Food application:** dairy products, ice creams to reinforce the typical, sweet, full bodied and creamy characteristic vanillin note; Confectionary, chocolate, caramel, and malt flavors to round off single flavors ingredients and cocoa extracts; burnt sugar; all kinds of fruit flavors including natural strawberry, raspberry, banana and fruit blends to turn into sweet, creamy, cotton candy like all profiles appreciated by children.
- **Perfumery applications** (as well as cosmetics)

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

SHELF LIFE

Rhovanil® Natural CW Fine Mesh is guaranteed 3 years from its manufacturing date, according to the following conditions:

- Packaging should be tightly closed and kept away from light, heat and damp in premises suitable for food products.

- It is recommended to avoid contamination by any aromatic product using iron or steel packaging as well as contamination by other aromatic products.

Moreover due to possible temperature variations during transport, 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.

TRANSPORT

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

PACKAGING

Packaging materials are in compliance with current EU food contact legislations.

Polyethylene liners in contact with the product are suitable for food contact

- cardboard boxes 15 Kg net weight

PHYSICAL CHEMICAL PROPERTIES

pH (1% in water)	4.3
Boiling point under 1.3kPa (9.75mmHg)	154°C
Sublimation temperature	70°C
Flash point (closed cup)	160°C
Self-ignition temperature	400°C minimum
Vapour density (air = 1) (at 25°C)	5.3
Isotopic ratio 13C/12C	-38‰ / -35‰
Solubility	
In water	Slightly soluble (10g/l at 25°C)
In ethanol	Freely soluble
In ethyl acetate, methanol, diethyl ether	Soluble

LABELLING, REGULATORY COMPLIANCE

Labeling EU: “Natural flavour”. **Labeling US:** “Natural flavor” or “Natural vanillin flavor”.

Ingredient : Vanillin

Europe: Rhovanil® Natural CW Fine Mesh complies with the Food safety and Hygiene standards of European Regulations (EC) No 178/2002 and (EC) No 852/2004, the European Flavour Regulation (EC) No 1334/2008 and the European Directive (EC) No 2009/32 as modified relating to extraction solvents used in the manufacture of food stuff and food ingredients. **Rhovanil® Natural CW Fine Mesh** is classified as a “natural flavouring substance” in accordance with European Flavour Regulation (EC) No 1334/2008 and subsequent amendments.

US: Rhovanil® Natural CW Fine Mesh complies with US FDA 21 CFR 117 - Part 101.22 (a)(3); GRAS FEMA N° 3107.

Rhovanil® Natural CW Fine Mesh (vanillin) is obtained by a bioconversion process of ferulic acid which is sourced from rice bran and therefore meets the requirements of “natural” labelling defined by European Flavour Regulation (EC) No 1334/2008 and subsequent amendments and United States FDA regulation 21 CFR 101.22(a)(3).

GMO: Rhovanil® Natural CW Fine Mesh 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 Regulations N°1829/2003 and N°1830/2003.

Allergens: The product does not contain any listed food allergens according to European Regulation (EU) No 1169/2011 on food information to consumers.

Rhovanil® Natural CW Fine Mesh is listed in the following chemical inventories: EINECS (EU), TSCA (USA), ENCS & ISHL (Japan), AICS (Australia), DSL (Canada), PICCS (Philippines), IECSC (China), (KECI) (Korea), NZIoC (New Zealand), INSQ (Mexico), TCSI (Taiwan)

Rhovanil® Natural CW Fine Mesh vanillin has been EU REACH registered. The registration number is : 01-2119516040-60-008. Please contact your usual commercial contact for additional REACH compliance information and in case of purchase from a legal entity outside the EEA.

