

RHOVANIL® Natural Sublima



RHOVANIL®
NATURAL



A perfect compromise between natural vanillin performance & cost-in use
Rhovaniil® Natural Sublima is a natural flavor, based on natural vanillin ex ferulic acid. It provides an intense vanillin taste.

FOOD SAFETY AND HYGIENE

Manufacturing activities of **Rhovaniil® Natural Sublima** 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 systems in place in the manufacturing facilities are **certified according to FSSC 22000 (Food Safety System Certification)**.

RHOVANIL® Natural Sublima is Halal and Kosher Pareve certified.

Traceability: Full traceability is guaranteed.

PRODUCT CHARACTERISTICS AND RECOMMENDED DOSAGE

- **Sensory profile:** The product provides an intense and creamy vanillin taste, enhancing a natural character profile particularly in biscuits, cakes, chocolates and instant powder drink.
- **Recommended dosage:** 0.02% - 0.15%

SPECIFICATIONS

Characteristics	Limits	Methods
Appearance	White to off-white powder	Visual
Odor	Conform	Organoleptic testing
Flavor	Conform	Organoleptic testing

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 frequency is specified on the Certificate of Analysis.



SHELF LIFE, STORAGE AND HANDLING CONDITIONS

36 months from its manufacturing date under the following conditions:

- To maintain its full taste properties, it is recommended to store the product in its original tightly closed packaging, away from light and moisture.
- It is also recommended to avoid the use of iron or steel containers, and to segregate from other highly scented materials to prevent from cross contamination.
- Handling recommendations: Please refer to our Safety Data Sheet.

TRANSPORT

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

PACKAGING

- 20 kg cardboard box with EU Food contact PE inner liner on a 240 kg pallet.
- Packaging materials are in compliance with current EU legislations for food contact.

PHYSICAL CHEMICAL PROPERTIES

Natural Vanillin Isotopic ratio $^{13}\text{C}/^{12}\text{C}$ (in natural flavour)	-38‰ / -35‰
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LABELLING, REGULATORY COMPLIANCE

Europe:

Labeling EU: “Natural flavour”

Ingredients EU:

- Natural flavouring substance (vanillin)
- Maltodextrin

Regulatory reference EU: Compliance with the Food safety and Hygiene standards of EU Regulations (EC) No 178/2002 and N°852/2004, and with EU Flavour Regulation (EC) No 1334/2008. Rhovanil® Natural Sublima is a Natural flavour according to European Regulation (EC) No 1334/2008 and subsequent amendments.

US:

Labeling US: “Natural flavor” or “Natural vanillin flavor”

Ingredients US: All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration. Contains maltodextrin.

Regulatory reference US: Compliance with the FDA 21 CFR Part 117, all components GRAS.

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 N°1829/2003 & N°1830/2003.

Allergens: Please refer to the separate allergen lists according to Regulation (EC) No 1169/2011 and to the US Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004.

Kosher and Halal: Certificates on request. Full traceability is guaranteed.

The regulatory conformity of the product has been checked on a limited number of food categories (please refer to the regulatory brochure for more information on the product's compliance to food categories). It is the responsibility of the finished food manufacturer to define the applicable food categories. It is the responsibility of the company marketing the final food product to define the labeling of its product based on the information provided in this Product Data Sheet. Article 20 (c) of EU regulation n° 1169/2011 on food information to consumers can be used as a reference. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for you

