

The Home of Vanillin

Borregaard is the supplier with the largest and most complete range of vanillin products

- Vanillin from wood
- Vanillin and ethyl vanillin
- Natural vanillin products
- Vanillin products with top notes

Borregaard is the only producer of vanillin from wood: **the sustainable vanillin, made from renewable raw material.**

woodvanillin.com



EuroVanillin Caramel

A vanillin flavour based on wood vanillin with a caramel top note. Applicable to almost all food applications.

- Low cost-in-use
- Excellent solubility, good flowability and thermostable at high temperatures
- Has a long shelf life of 5 years. The flavour stability is guaranteed for the entirety of the shelf life
- Masks off-notes (proteins, sweeteners or vitamin/mineral-based products)
- Balances and/or boosts the overall taste in the final application

We recommend the following dosage starting points:

- 0,05% as flavouring
- 0,01 - 0,03% as flavour booster
- 0,01% for masking off-notes

Has an intensity of **1 : 1** compared to oil-based vanillin and provides a sustainable cost saving compared to standard F&F house vanilla flavours.



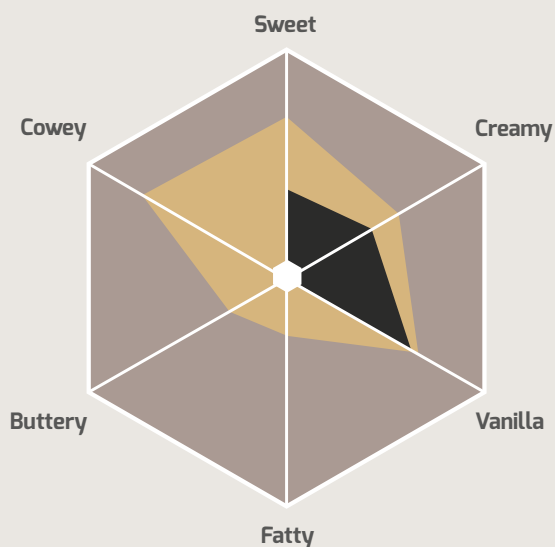
Country of Origin: **SINGAPORE**



Certificates: Kosher, Halal, FEMA/GRAS, GMO-free, vegan.

TASTE PROFILE

EuroVanillin Caramel compared to oil-based vanillin.



Application: Cream filling

See our range of vanillin at www.vanillin.com



Borregaard