



## SASU DIFFUSIONS AROMATIQUES

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### Technical Data Sheet

## VANILLA BOURBON ABSOLUTE

Manufacture SASU DIFFUSIONS AROMATIQUES

Reference : VANILLA BOURBON ABSOLUTE

### Description

<i>INCI NAME :</i>	VANILLA PLANIFOLIA BEAN EXTRACT
<i>MODE OF OBTAINING :</i>	Extraction of Bourbon Madagascar vanilla beans ( <i>Vanilla planifolia</i> ) using cyclohexane and ethyl acetate. Then alcoholic washing, followed by distillation
<i>LABELLING RECOMMENDATION :</i>	"Bourbon Madagascar vanilla extract" or "Natural vanilla flavouring" or "Vanilla flavouring" or "Flavouring".
<i>BOTANICAL NAME :</i>	<i>Vanilla planifolia</i>
<i>GRADE :</i>	100% Pure and natural
<i>Composition :</i>	May contain : Anisyl alcohol <0.20% (a component naturally present in vanilla beans)
<i>PRODUCT ORIGIN :</i>	On request, according to each batch

### ANALYTIC DATA

<i>Color :</i>	Brown
<i>ODOR :</i>	Characteristic of vanilla
<i>Appearance :</i>	Opaque and viscous paste
<i>Flash point :</i>	> 70°C
<i>Refractive index to 20°C :</i>	NA
<i>Relative density (d20/20) :</i>	NA
<i>Solubility(ies) :</i>	NOT FAT SOLUBLE
<i>OPTICAL ROTATION (°) :</i>	ND
<i>PEROXIDE INDEX ( mmol/O2) :</i>	On request - if applicable
<i>MELTING POINT (capillarity) °C :</i>	ND
<i>SPECIFIC GRAVITY (25°C g/cm3) :</i>	ND

### REGULATORY DATA

<i>FOOD GRADE :</i>	According to batches, on request
<i>ETHICAL INFORMATION :</i>	KOSHER / HALAL (according to batches ; on request)
<i>TERPENOIDES :</i>	Does not contains Camphor, Eucalyptol, Menthol
<i>RESIDUAL EXTRACTION SOLVENT :</i>	May contain : Ethanol < 1 %
<i>SOLVENTS (%) :</i>	/
<i>ANTIOXIDANTS :</i>	/
<i>ADDITIVES :</i>	/
<i>% renewable carbon :</i>	100%

### Specification Data

# VANILLA BOURBON ABSOLUTE

*SHELF LIFE* : 24 months in below conditions, after this time it can be used after control.  
*Storage conditions* : Keep in tightly closed container in a cool and dry place, protected from light.  
*EQUIVALENCE EN GOUSSES* : 1 kg of product equivalent to 12.5 kg of Madagascar Bourbon vanilla beans  
*REVISION DATE* : 04/10/2024  
*VANILLIN CONTENT* : > 8%

## **TRANSPORT - HANDLING**

*CONDITIONS DE DEPOTAGE* : Heat in a bain-marie and homogenize before use

## **LEGISLATION :**

TARIF DOUANIER / HS CODE : 3301909000  
EINECS : 617-022-7 / 283-521-8  
REACH registration : EXEMPTED (low tonnage < 1T/y)  
FEMA : 3105  
COE : 474  
AUTRES CAS : 84650-63-5  
C.A.S : 8024-06-4