



## Certificate of Analysis

### Vanilla Planifolia CO2

#### 12 % Vanillin

Batch #MA-081116

type no. 021.007

lab no. 24497

production: March 2018

retest: March 2023

raw material:

*Vanilla planifolia* - Beans, dried, from organic farming

country of origin of raw material: Madagascar, Bourbon Type

country of origin of product: Germany

D/E - ratio: 11 - 14 kg raw material yield 1 kg product.

### Sensory Check

feature	reference	result
Appearance:	yellow - brown, viscous extract	meets
Odour:	fine aromatic flavour of natural vanilla	meets

### Analytical Check

feature	method	limits	value unit
p-Hydroxy-Benzoic Acid	21.026.04, HPLC	n.s.	0,0045 %
Vanillic Acid	21.026.04, HPLC	< 0,5	0,12 %
p-Hydroxy-Benzaldehyde	21.026.04, HPLC	0,2 - 0,5	0,36 %
Vanillin	21.026.04, HPLC	11 - 13	12,0 %

n.s. = not specified

n.d. = not detected

Storage conditions: Store in a cool, dry place!

The product meets specifications no. 16.236.02/66.236.08; date of analysis: 2018.03.13

The data in this report of analysis have been determined carefully and to the best of our knowledge. Depending on transport and storage conditions the indicated data can be subject to certain changes which are outside of our influence. Hence the report has not the meaning of a guaranty in the legal sense and does not dispense the customer from making his own quality control before using the product.