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Certificate of Analysis: Bourbon Vanilla CO₂, *Vanilla planifolia*, organic beans from Comoros, CO₂ extracted in Germany.

Batch No: GE-551114

Type No: 021.007, 12 % Vanillin, DE-ÖKO-013

Lab No: 18502

Production: April 2015, Retest: April 2020

Date of Analysis: 04.08.2015 The product meets specifications no. 16.236.01/66.236.07.

D/E - ratio: 7,0 - 9,0 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	21.026.03, HPLC	n.s.	0,03	%
Vanillic Acid	21.026.03, HPLC	< 0,5	0,17	%
p-Hydroxy-Benzaldehyde	21.026.03, HPLC	0,2 - 0,5	0,30	%
Vanillin	21.026.03, HPLC	11 - 13	11,3	%

n.s. = not specified

n.d. = not detected

Storage conditions: Store in a cool, dry place.