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**Certificate of Analysis:** Vanilla CO<sub>2</sub> Total, *Vanilla planifolia*, beans from Comoros, CO<sub>2</sub> extracted in Germany.

Batch No: GE-361429

Type No: 021.001, 12 % Vanillin

Lab No: 21958

Production: November 2016

Retest: November 2021

D/E - ratio: 11,0 - 14,0 kg raw material yield 1 kg product.

Storage conditions: Store in a cool, dry place.

#### Sensory Check

Feature	Reference	Result
Appearance:	yellow-light brown, at room temperature viscous product	meets
Odor:	fine aromatic flavor of the natural vanilla beans	meets

#### Analytical Check

Feature	Method	Limits	Value	Unit
p-Hydroxy-Benzoic Acid	21.026.04, HPLC	n.s.	0,02	%
Vanillic Acid	21.026.04, HPLC	< 0,5	0,26	%
p-Hydroxy-Benzaldehyde	21.026.04, HPLC	0,2 - 0,5	0,34	%
Vanillin	21.026.04, HPLC	11 - 13	12,5	%

n.s. = not specified

n.d. = not detected

The product meets specifications no. 16.096.03/66.022.08; date of analysis: 2016.12.08