

VANILLIN

Product code	SPV
Available formats	SPV50 · 50 g · Stand-up SPV100 · 100 g · Stand-up SPV200 · 200 g · Stand-up
Origin	France
Country of packaging	Italy

The product

Flavouring for foods. Crystalline powder, from white to cream with characteristic odour. Minimum purity of 99,95%. Chemical compound: 4-Hydroxy-3-methoxybenzaldehyde (C₈H₈O₃), produced from guaiacol of synthetic origin.

Ingredients

100% vanillin

Usage and dosage

0.05% - Max 0.3%. Suggested dosage: 1 gram per kilogram of dough. To maximize the aroma, dissolve the vanillin in a small amount of warm liquid (milk, cream or alcohol) before incorporating into the dough. Perfect for cakes, tarts, pandoro, panettone and all sweet preparations.

Warnings

ATTENTION

Hazard indications: H319 Causes serious eye irritation.

Precautionary advice: P264 Wash hands thoroughly after use - P280 Protect eyes and face.

P305+P351+P338 IN CASE OF CONTACT WITH EYES: rinse carefully for several minutes. Remove contact lenses if present and easy to do. Continue rinsing P337+P313. If eye irritation persists, contact a doctor.

Shelf life

Up to 32 months from the date of production.

Storage

Store the container in a cool, well-ventilated and dry place. Avoid direct exposure to sunlight and ultraviolet rays.

Packaging materials

bag: LDPE90 label: PAP22

Environmental information

PLASTIC. Check your local municipal regulations. Declaration provided that the materials used for the packaging of the product comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available upon request.

Declarations

NON-GMO: this product does not contain, is not composed of and is not produced from genetically modified organisms in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. The product is not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

FLAVOURS: compliant with Regulation EC 1334/2008 concerning flavours and certain food ingredients with flavouring properties intended for use in and on foods.

GLUTEN FREE: in accordance with Regulation EC 828/2014 may be labelled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

VANILLIN

Nutritional information

Parameter / component	Quantity per 100 g
Energy	63 kJ
Energy	15 kcal
Fats	0,0 g
of which saturates	0,0 g
Carbohydrates	0,0 g
of which sugars	0,0 g
Fibre	0,0 g
Protein	0,0 g
Salt	0,0 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Content	> 99,99	%	
Chemical-physical Melting point	82,0 ± 1,0	°C	
Chemical-physical Loss on drying	< 0,50	%	
Chemical-physical Residue on ignition	< 0,05	%	
Heavy metals Heavy metals	< 10	ppm	
Heavy metals Arsenic (As)	< 3	ppm	
Chemical-physical Sulphated ash	< 0,05	%	

Category / parameter	Specification	Unit	Method
Chemical-physical Colour (Solution in ethanol)	< 35	Hazen	
Other Benzene and toluene	Absent		
Other Toluene	Absent		

VANILLIN

Allergens and derivative products

Presence in the product, in the plant and risk of cross-contamination are distinct pieces of information. “To be verified” does not mean absence.

Category	In product	In the plant	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Further information

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