

Givaudan

Technical Data Sheet



PM-ECOM-008

Taste Magic Vanilla Strong Flavour

Product information

Sensory profile	Vanillin, Sweet
Color	Light brown yellow to brown
Appearance	liquid

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	1.0632 - 1.0832	
Specific gravity (20/4°C)	1.0612 - 1.0812	
Specific gravity (25/25°C)	1.0602 - 1.0802	
Refractive index (20°C)	1.4296 - 1.4496	
Refractive index (25°C)	1.4276 - 1.4476	

Parameters not routinely tested

Analysis	Specification Limits	Method
Total plate count	<= 100 /g	
Enterobacteriaceae	<= 10 /g	
Yeasts and moulds	<= 10 /g	
Salmonella	Negative /25g	
Micro Testing Principles	Low micro load, intrinsically stable. Guaranteed limits. Testing not applicable.	
Heavy metals	Conform to regulatory requirements.	

Storage and handling

Shelf life	540 Days
Flashpoint	87 °C / 189 °F
Storage conditions	Preferably full, hermetically sealed
Temperature conditions	Ambient / 10-30°C (50-85°F)

Miscellaneous

Custom Tariff number	3302.10
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Reference Application(s) and Dosage (in %)

Chocolates	0.05
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Baked Goods	0.25 - 0.3
Other Sweet Goods	0.18
Concentrated syrups	0.1
Spirits	0.06

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The information contained herein is, to the best of our knowledge, true and accurate.

All information is valid until revisions are issued.

It is the customer's responsibility to ensure that the usage of the product and the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.