

Givaudan

Technical Data Sheet



PM-ECOM-009

Taste Magic Simply Vanilla

Product information

Sensory profile	Sweet, Vanillin
Color	dark brown
Appearance	liquid

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	1.1160 - 1.1360	
Specific gravity (20/4°C)	1.1140 - 1.1340	
Specific gravity (25/25°C)	1.1130 - 1.1330	
Refractive index (20°C)	1.3930 - 1.4130	
Refractive index (25°C)	1.3910 - 1.4110	

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	> 94 °C / > 201 °F
Storage conditions	Preferably full, hermetically sealed
Temperature conditions	Ambient / 10-30°C (50-85°F)

Miscellaneous

Custom Tariff number	3302.10
----------------------	---------

Reference Application(s) and Dosage (in %)

Confectionery	0.3
---------------	-----

Givaudan

Technical Data Sheet



PM-ECOM-009

Taste Magic Simply Vanilla

Chocolates	0.1
Baked Goods	0.25 - 0.3
Water	0.1
Milk/Milk Drink	0.075 - 0.1

This document is computer generated and consequently not signed.

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.