

The Home of Vanillin

Borregaard is the supplier with the largest and most complete range of vanillin products

- Vanillin from wood
- Vanillin and ethyl vanillin
- Natural vanillin products
- Expert products

Borregaard is the only producer of vanillin from wood: the sustainable vanillin, made from renewable raw material.

woodvanillin.com



EuroVanillin BAKERY

A vanillin flavour developed for use in sweet bakery products like biscuits, cakes and wafers.

Tempers fattiness and supports the out-of-the-oven-sensation.

- Cost effective product
- Thermostable at high temperatures
- Long shelf life, 5 years

We recommend the following dosage starting points:

- 0,05% as flavouring
- 0,01-0,03% as flavour booster
- 0,01% for masking off-notes

Has an intensity of **1:1** compared to oil-based vanillin.



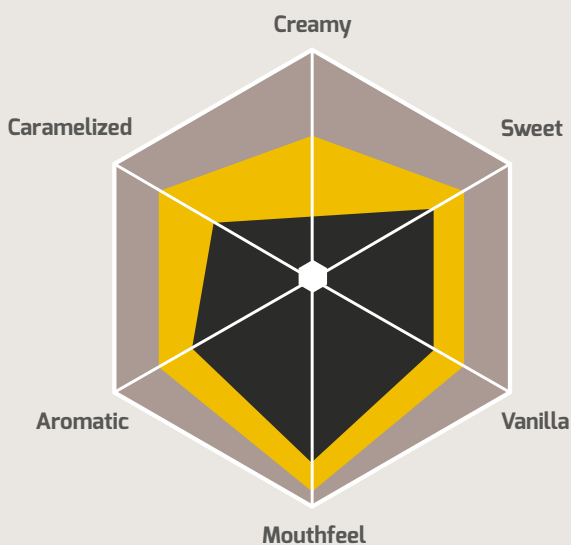
Country of Origin: **SINGAPORE**



Certificates: Kosher, Halal, FEMA/GRAS, GMO-free, vegan.

TASTE PROFILE

EuroVanillin Bakery compared to oil-based vanillin.



Application: Butter cookies

See our range of vanillin at www.vanillin.com



Borregaard