

# VanilliNext

## **INTRODUCTION**

VanilliNext is one of the best selling natural flavors and fragrances from INGIA. It is a natural flavor derived from ferulic acid from non-GMO rice, providing an intense vanillin taste.

#### **ADVANTAGE**

Sustainable	Clean	Eco-
supply	label	friendly
	Sustainable supply	Sustainable Clean supply label

VanilliNext has been widely used as a flavoring agent in various food and beverage products, as well as in perfumes and cosmetics.



## NATURAL TECHNICAL ROUTES

At present, there are many kinds of vanillin products on the market, and the common synthesized methods are :



Compared to traditional methods of obtaining vanillin, manufacturing of VanilliNext is bio-based and involves no chemical process, which is eco-friendly and sustainable, with mild reaction conditions and reduced energy consumption.



#### NATURALLY SOURCED

VanilliNext is converted from naturally sourced ferulic acid, which is commonly found in various plants, especially in grains like wheat, rice, and oats, and certain herbs.

#### **NON-GENETICALLY MODIFIED**

Strains responsible for VanilliNext production is natural sourced bacteria, which is free of contamination from genetically modified species.

### DISCOVER THE MOST ADVANCED NATURAL VANILLIN

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	VanilliNext	Vanilla Planifolia Pods
Natural Raw Material	0	0
Traditional Process	0	0
Final Substance Present In Nature	0	0

#### **PURITY AND AUTHENTICITY**

VanilliNext is recognized as strictly identical on a molecular level to vanillin in vanillin bean,offering the same physical and chemical properties,and organoleptic profile. With its production from a natural non GMO raw material and through a manufacturing process recognized as 'traditional' fermentation.

#### SUSTAINABLE SOURCING

The production of VanilliNext through the bioconversion of ferulic acid relies on rice, a renewable energy source. This entire natural ecosystem contributes to reducing the need for disposal and maximizes the circularity of rice bran oil and natural vanillin industries.



#### **SUPERIOR AROMA**

VanilliNext has better flavor. It offers a better flavor when used in cooking or beauty products than the relatively one-dimensional characteristics of synthetic vanillin.



#### **HEALTH-CONSCIOUS CHOICE**

Vanillin from ferulic acid presents itself as a healthier alternative, offering a cleaner and more wholesome option. It is allergen-free and fully traceable to benefit the consumer.

### **APPLICATIONS:**











### **SPECIFICATION**

DETERMINATION	SPECIFICATION	
PIN		
IDENTIFICATION		
Color	White to slightly yellow	
State	Crystals	
Fragrance	Vanilla aroma	
ASSAY		
Vanillin (wt/wt% on dry basis)	≥98%	
TESTS		
Melting point	81.0°C-83.0°C	
Loss on Drying	≤0.15%	
Total Heavy Metals (as Pb)	≤10.0mg/kg	
Arsenic (As)	≤3.0mg/kg	
Cadmium (Cd)	≤1mg/kg	
Mercury (Hg)	≤1mg/kg	
Lead (Pb)	≤10mg/kg	

#### PHYSICAL CHEMICAL PROPERTIES

4.3	
154°C	
70°C	
160°C-162°C	
400°C minimum	
5.3	
-38‰/-35‰	
Slightly soluble (10g/l at25°C)	
Freely soluble	
Soluble	

#### Labeling (EU&US)

Vanillin

#### **Genetically Modified Organisms**

Not produced from ingredients or processing aids derived by genetic modification.

#### Packaging

The product is packaged in a Low-density polyethylene bag (food grade).

The inner bag is stored in card-board carton outs, net weight 25 kg per carton.

#### **Storage Condition**

Store in a cool and dry place. Avoid from strong light, heat and odious materials.

#### Shelf life

3 years when properly stored.

#### FOOD SAFETY AND HYGIENE

- Manufacturing activities of in compliance with the Food safety and Hygiene standards of European Regulations (EC) No 178/2002 and (EC) No 852/2004 and with best practices in terms of food safety and hygiene.
- ◎ Halal and Kosher Pareve certified.
- ◎ Traceability: Full traceability is guaranteed.

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