

SPECIFICATION SHEET

1. PRODUCT NAME:	Vanillin FCC	
2. APPEARANCE:	A fine white to slightly yellow crystals, usually needles.	
3. CHEMICAL NAME:	4-Hydroxy-3-methoxybenzaldehyde.	
4. MOLECULAR FORMULA:	$C_8H_8O_3$	
5. MOLECULAR WEIGHT:	152.15	
6. IDENTIFICATION:	CAS Number 121-33-5, FEMA: 3107	
7. FUNCTIONAL CLASS:	Flavouring Agent	
8. ABBREVIATIONS:	FCC = Food Chemical Codex.	
	CFSL = Camlin Fine Sciences Ltd.	
TESTS	SPECIFICATIONS	METHOD
9. IDENTIFICATION		
a) Description	A fine white to slightly yellow crystals, usually needles.	FCC
b) Odour	Odour and taste of Vanilla.	FCC
c) Solubility	Soluble in alcohol, chloroform, ether; 1gm of vanillin soluble	FCC
	in 100ml water at 25°C, in 20ml glycerine, and in 20ml	
	water at 80°C.	
d) Melting Range	Between 81°C to 83°C.	FCC
e) IR Absorbtion	The spectrum of the sample exhibits maxima at the same	FCC

wavelength as those in the spectrum of RS.

10. PURITY		
a) Assay (GC)	Minimum 99% of C ₈ H ₈ O ₃	FCC
b) Residue on ignition	Maximum 0.05% (use 10g)	FCC
c) Loss on drying	Maximum 0.5%	FCC
d) Heavy Metals (as Pb)	Maximum 10 ppm	FCC
e) Arsenic	Maximum 3 ppm	FCC

11. CONFORMITY:

a) FCC, JECFA and EU: Vanillin conforms with FCC, JECFA and EU specifications.

b) Genetically Modified Organisms: Vanillin is not produced from ingredients or processing aids derived by genetic modification. Vanillin does not contain any genetically modified organisms.

c) BSE/TSE: No animal derived ingredients whatsoever are used in the production of Vanillin. Further there is no animal derived ingredient used in the facility where Vanillin is produced.

d) ISO CERTIFICATION: Vanillin is ISO 9001:2008 and ISO 22000:2005 Certified.

e) KOSHER: Vanillin is Kosher & Pareve and can be used in Kosher food industry, pharmaceuticals & other Kosher products.

f) HALAL: Vanillin is Halal certified.

12. APPLICATIONS: Chocolate, Bakery products, Dairy products, Foods and Beverages.

13. SHELF LIFE: 2 years from the date of manufacture, when properly stored in sealed original container in cool dry place.

14. STORAGE: Store in cool dry place away from moisture, oxidizing agents and alkaline atmosphere. Keep container closed when not in use.

15. PACKAGING: 25 kg packed in LDPE bags inside fibre drums.

25 kg packed in LDPE bags inside 7ply corrugated box.

16. LABELLING: The label includes product name, batch number, gross weight, net weight, manufacturer name, manufacturing date and expiration date.

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A FULLY OWNED SUBSIDIARY OF TARTAROS GONZALO CASTELLO, SL TARTRATE PRODUCERS SINCE 1907 GC CHEMICALS, CORP. Telephone (914) 834-4151 Fax: (914) 834-3761 1890 Palmer Avenue, Suite 403 B, Larchmont, NY 10538 e-mail: Info@gcchemicals.com

SALT

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