



## PRODUCT SPECIFICATIONS

PRODUCT NAME: **NATURAL VANILLIN EX BOURBON VANILLA BEAN**

PRODUCT CODE: **7241**

MELTING RANGE: 80-83 °C

ASSAY (HPLC): 95.0% min.

APPEARANCE: WHITE TO TAN CRYSTALS

Shelf Life and Storage: Vanilla is very stable and can be stored for long periods without affecting quality. On standing for lengthy periods, it is normal to develop sediment. This is perfectly acceptable.