



PRODUCT SPECIFICATIONS

Product Name:	NATURAL VANILLA PASTE
Product Code:	7503
Odor/Taste:	Characteristic of Vanilla
Appearance:	Dark brown to blackish opaque very viscous liquid with small black specks
Vanillin Content:	0.040 – 0.180 g/100ml (UV)
Specific Gravity @ 25°C:	1.2000 – 1.3200
Flash point:	>212°F
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.