



Maitreya Natura

Version No. 021.008\_11\_S, Date: 30.11.2022

# General Specification

## Vanilla Planifolia CO2-to extract (organic)

### 26 % Vanillin, DE-ÖKO-013, Type No. 021.008



**Raw material:** *Vanilla planifolia* - Beans, dried, from organic farming

**Production:** By supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms [1].

**D/E - ratio:** 16 - 18 kg vanilla beans to 1 kg product.

**Organoleptic description:** Yellow to light brown, viscous product with deposit, fine aromatic flavour of natural vanilla beans, high content of top notes.

**Composition:** 100 % *Vanilla planifolia* CO2-to extract (organic)

**Ingredients:** 25 - 27 % natural vanillin, < 1,0 % p-hydroxy benzaldehyde, < 1,0 % vanillic acid, lipids.

**Declaration:** In food:  
flavouring preparation or vanilla extract

In food supplements:  
flavouring preparation or vanilla extract

In cosmetics:  
INCI-Name: *Vanilla Planifolia* Fruit Extract, CAS-No. 84650-63-5, EINECS-No. 283-521-8

**Application:** Traditional use:  
The name "vanilla" is derived from the Spanish word "vaina", which means "little pod". The vanilla pods are also called "black flower" because the ripe pod shrinks after harvesting and turns black. The Spanish learned this aromatic spice from the Aztecs, who used vanilla as a spice in chocolate for its flavour and brought it to Europe in the sixteenth century. In folk medicine vanilla was used as a stimulant, digestive aid and aphrodisiac [2]. It also has antibacterial and antioxidant properties [3,4].

In food:  
With more than 250 flavour components, fermented vanilla beans have one of the most complex flavours. The CO2 extraction process is the technology of choice for gently extracting the flavour components and enriching them in concentrated form. Fermented vanilla beans have a hay-like, metallic, phenolic and sweet base note. Vanilla CO2 extracts are characterized by a well-balanced, harmonious flavour, with a fine vanilla-like rum note, rounded off by subtle light to moderately resinous, vanilla-like notes. Due to its unique flavour, vanilla extract can be used as flavouring preparation in confectionery, ice cream, cakes, desserts, beverages and liqueurs.



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In food supplements:  
Also suitable for flavouring food supplements.

In cosmetics:  
The vanilla CO<sub>2</sub> extract is often used in cosmetic products for perfuming, flavouring toothpastes and improving the taste of lipsticks.

**Handling:** Warm up max. 40°C (104°F) and shake before use!  
The concentrated FLAVEX extracts are the basic ingredients for the product formulation. They are therefore not intended for direct consumption in food, nor for direct application to the skin in cosmetics, perfumery and aromatherapy. Keep away from children!

**Stability:** Unopened containers at least 5 years under exclusion of light and following conditions:  
Store in a cool, dry place!

**Transport:** No dangerous good in the sense of the transport regulations.

**REACH - Status:** This product is currently not subject to registration.

**Certification:**

- ORGANIC certified by QC&I (Quality, Certification and Inspection)
- HALAL certified by HCS (Halal Certification Services)
- KOSHER certified by KLBD (Beth Din Kashrut Division)
- COSMOS certified by IONC (International Organic and Natural Cosmetics Corporation), 100 % certified ingredients (COSMOS-Standard)

**Conformity:** The product complies with the requirements of Regulation (EC) No. 1334/2008 on flavourings and with the requirements of Regulation (EC) No.1223/2009 on cosmetic products in the currently valid version. Possible traces of prohibited substances are unintentional and result from impurities as they may occur in plants and their processing and are technically unavoidable in good manufacturing practice. However, the presence is in compliance with Art. 3 Regulation (EC) No. 1223/2009.

**Literature:**

[1] P. Manninen, E. Häivilä, S. Sarimo, H. Kallio, Distribution of microbes in supercritical CO<sub>2</sub> extraction of sea buckthorn (*Hippophae rhamnoides*) oils, Zeitschrift für Lebensmitteluntersuchung und -Forschung / Springer-Verlag (1997) 204: 202-205

[2] American Botanical Council., Healthy Ingredients: Vanilla, <http://cms.herbalgram.org/healthyingredients/Vanilla.html>. Aufgerufen am 21. September, 2020

[3] Shanmugavalli N, Umashankar V, Raheem, Antimicrobial activity of *Vanilla planifolia*, Indian Journal of Science and Technology, 2, 2009, 39-40

[4] B. N. Shyamala, M. Madhava Naidu, G. Sulochanamma, and P. Srinivas, Studies on the antioxidant activities of natural vanilla extract and its constituent compounds through in vitro models, J. Agric. Food Chem. 2007, 55, 19, 7738–7743

**Disclaimer:**  
This specification has been prepared to the best of our knowledge for customer information, but under exemption of liability, particularly regarding infringement of or prejudice to third party rights by the use of the product. Statements on application summarise literature evidence and have informative character. Statements have not been evaluated by competent authorities and do not refer to finished products. The marketer of a finished product containing a FLAVEX extract as an ingredient is responsible for ensuring that the product claims are lawful and that the applicable laws and regulations of the country in which the product is sold are complied with. This document provides an overview of the product, further product-relevant documents (e.g. IFRA list, allergen list) are available on request.



## Fragrance Allergens acc. to Cosmetic EC Regulation 1223/2009, amended

### Vanilla Planifolia CO2-to extract (organic) 26 % Vanillin, DE-ÖKO-013, Type no.: 021.008

The presence of the substance shall be indicated in the list of ingredients referred to in Article 19(1), point (g), when its concentration exceeds:

- 0.01% in a rinse-off cosmetic (e.g., soap, shower gel, shampoo)
- 0.001% in a leave-on cosmetic (e.g., cream, lotion, tonic)

Mean values are indicated according to available statistical data. The substances are identified and quantified with GCMS. Values < 0.01% are not mentioned. The data has been carefully determined and to the best of our knowledge.

Substance name	CAS no.	Concentration typically found in extract	
Acetylcedrene	32388-55-9	-	%
Amyl cinnamal	122-40-7	-	%
Amyl cinnamyl alcohol	101-85-9	-	%
Amyl salicylate	2050-08-0	-	%
Anethole	104-46-1 / 4180-23-8	-	%
Anisyl alcohol	105-13-5	< 0,005	%
Benzyl alcohol	100-51-6	-	%
Benzaldehyde	100-52-7	-	%
Benzyl benzoate	120-51-4	-	%
Benzyl cinnamate	103-41-3	-	%
Butylphenyl Methylpropional	80-54-6	-	%
Benzyl salicylate	118-58-1	-	%
Camphor	76-22-2 / 21368-68-3 / 464-49-3 464-48-2	-	%
Cananga Odorata (Ylang Ylang) Flower oil or extract	93686-30-7	-	%
Carvone	99-49-0 / 6485-40-1 / 2244-16-8	-	%
beta-Caryophyllene	87-44-5	-	%
Cedrus atlantica oil and extract	92201-55-3 / 8023-85-6	-	%
Cinnamal	104-55-2	-	%
Cinnamomum Cassia Leaf/ Bark Oil	8007-80-5 / 84961-46-6	-	%
Cinnamomum Zeylanicum Bark oil	8015-91-6 / 84649-98-9	-	%
Cinnamyl alcohol	104-54-1	-	%
Citral (Neral+Geranial)	5392-40-5	-	%
Citronellol	106-22-9 / 26489-01-0 / 1117-61-9 / 7540-51-4	-	%
Citrus Aurantium Amara and Dulcis Flower oil	72968-50-5 and 8028-48-6 / 8016-38-4	-	%
Citrus Aurantium Amara and Dulcis Peel oil	68916-04-1 / 72968-50-4 and 97766-30-8 / 8028-48-6 / 8008-57-9	-	%
Citrus Aurantium Bergamia oil (Bergamot oil)	8007-75-8 / 89957-91-5 / 68648-33-9 / 8007-75-8 / 85049-52-1	-	%

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Substance name	CAS no.	Concentration typically found in extract	found
Coumarin	91-64-5	-	%
Citrus Lemon oil	84929-31-7 / 8008-56-8	-	%
Cymbopogon Cistratus/ Schoenanthus / Flexuosus oils	8007-02-1 / 89998-16-3 / 91844-92-7	-	%
Dimethylbenzyl Carbinyl Acetate (DMBCA), (Dimethyl Phenethyl Acetate)	151-05-03	-	%
Ebanol	67801-20-1	-	%
Eucalyptol (1.8 Cineol)	470-82-6	-	%
Eucalyptus Globulus oil	97926-40-4 / 8000-48-4	-	%
Eugenia Caryophyllus oil (Leaf, Flower, Stem)	8000-34-8 / 8015-97-2 / 84961-50-2	-	%
Eugenol	97-53-0	-	%
Eugenyl acetate	93-27-7	-	%
Farnesol	4602-84-0	-	%
Geranial	141-27-5	-	%
Geraniol	106-24-1	-	%
Geranyl acetate	105-87-3	-	%
Hexadecanolacton	109-29-5	-	%
Hexamethylindanopyran	1222-05-5	-	%
Hexyl cinnamal	101-86-0	-	%
Hydroxy-citronellal	97-54-1	-	%
Hydroxy-methylpentylcyclohexenecarboxaldehyde	31906-04-4	-	%
Isoeugenol	97-54-1, 5932-68-3, 5912-86-7	-	%
Isoeugenyl acetate	93-29-8	-	%
alpha Isomethyl Ionone	127-51-5	-	%
Jasminum Grandiflorum / Officinale oil and extract	84776-64-7 / 90045-94-6 / 8022-96-6 / 8024-43-9 / 90045-94-6	-	%
Juniperus Virginiana oil	8000-27-9 / 85085-41-2	-	%
Laurus Nobilis oil	8002-41-3 / 8007-48-5 / 84603-73-6	-	%
Lavandula Angustifolia oil	84776-65-8 / 8000-28-0 / 90063-37-9	-	%
Lavandula Hybrida oil	91722-69-9 / 8022-15-9 / 93455-96-0 / 93455-97-1 / 92623-76-2	-	%
Limonene	138-86-3 / 7705-14-8 / 5989-27-5 / 5989-54-8	-	%
Linalool	78-70-6	-	%
Linalyl Acetate	115-95-7	-	%
Mentha Piperita oil	8006-90-4 / 84082-70-2	-	%

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Substance name	CAS no.	Concentration typically found in extract	found
Mentha Spicata oil (Spearmint oil)	8008-79-5 / 84696-51-5	-	%
Menthol	1490-04-6 / 89-78-1 / 2216-51-5 / 15356-60-2	-	%
6-Methyl Coumarin	92-48-8	-	%
Methyl heptin carbonate (Methyl 2-Octynoate)	111-12-6	-	%
Methyl Salicylate	119-36-8	-	%
Myroxylon balsamum extracts, distillates and oils (Balsar oil Peru)	8007-00-9	-	%
Narcissus Poeticus / Pseudonarcissus / Jonquilla / Tazet extract	90064-26-9 / 68917-12-4 / 90064-25-8	-	%
Neral	106-26-3	-	%
Oak moss extract	90028-68-5	-	%
Pelargonium Graveolens oil	90082-51-2 / 8000-46-2	-	%
alpha-Pinene	80-56-8 / 7785-70-8	-	%
beta-Pinene	127-91-3 / 18172-67-3	-	%
Pinus mugo leaf and twig oil and extract	90082-72-7	-	%
Pinus pumila leaf and twig oil and extract	97676-05-6	-	%
Pogostemon Cablin oil	8014-09-3 / 84238-39-1	-	%
Propylidene Phthalide	17369-59-4	-	%
Rosa Damascena Flower oil / extract	8007-01-0 / 90106-38-0	-	%
Rosa Alba Flower oil / extract	93334-48-6	-	%
Rosa Canina Flower / Fruit oil	84696-47-9	-	%
Rosa Centifolia Flower oil / extract	84604-12-6	-	%
Rosa Gallica Flower oil	84604-13-7	-	%
Rosa Moschata Flower oil	-	-	%
Rosa Rugosa Flower oil	92347-25-6	-	%
Rose Ketone 4 (Damascone)	23696-85-7	-	%
cis-Rose ketone 2 (cis-beta Damascone)	23726-92-3	-	%
cis-Rose ketone 1 (alpha Damascone)	43052-87-5 / 23726-94-5	-	%
trans-Rose ketone 1	24720-09-0	-	%
Rose ketone 3 (delta Damascone)	57378-68-4	-	%
trans-Rose ketone 2 (trans-beta Damascone)	23726-91-2	-	%
trans Rose ketone 3	23726-92-3	-	%
Salicylaldehyd	90-02-8	-	%
alpha-Santalol	11031-45-1, 115-71-9	-	%
beta-Santalol	11031-45-1 / 77-42-9	-	%
Santalum Album oil	8006-87-9 / 84787-70-2	-	%
Sclareol	515-03-7	-	%
alpha-Terpinene	99-86-5	-	%
Terpinolene	586-62-9	-	%

## **Fragrance Allergens acc. to Cosmetic EC Regulation 1223/2009, amended**

### **Vanilla Planifolia CO<sub>2</sub>-to extract (organic) 26 % Vanillin, DE-ÖKO-013, Type no.: 021.008**

<b>Substance name</b>	<b>CAS no.</b>	<b>Concentration typically found in extract</b>	<b>found</b>
Terpineol	8000-41-7 / 98-55-5 / 138-87-4 / 586-81-2	-	%
alpha-Terpineol	10482-56-1 / 7785-53-7	-	%
Tetramethyl Acetyloctahydronaphthalenes	54464-57-2 / 54464-59-4 / 68155-66-8 / 68155-67-9	-	%
Treemoss extract	90028-67-4	-	%
Trimethyl-Benzenepropanol	103694-68-4	-	%
Turpentine	9005-90-7 / 8006-64-2 / 8052-14-0	-	%
Vanillin	121-33-5	26	%
Verbena absolute	8024-12-2 / 85116-63-8	-	%



**Declaration of food allergens following EU Regulation 1169/2011/EC - Annex II (allergens) and FALCPA – Food Allergen Labeling and Consumer Protection Act (USA)**

**Vanilla Planifolia CO2-to extract (organic)  
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Allergens	Present in the product		Comment
Cereals containing gluten and their hybrids: Wheat, Oat, Spelt, Kamut, Barley, Rye	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Crustaceans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Eggs and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Fish and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Peanuts and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Soybeans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Nuts and products thereof: Almond, Hazelnut, Walnut, Cashew, Brazil nut, Pecan nut, Macadamia nut, Pistachio Additionally acc. FALCPA: Pine nut, Hickory nut, Shea nut, Beech nut, Chestnut, Ginkgo nut, Coconut,, Lichee nut, Pili nut, Chinquapin	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Celery and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Mustard seeds and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Sesame seeds and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Sulphur dioxide (E220) and sulphites (E221 to E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Lupin and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Molluscs and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	

For Maitreya Natura GmbH  
Quality Management



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