



ARTIFICIAL VANILLA FLAVOUR	37213
	Version of 20/05/2026

Description of the product

Preparation based on sugar syrup and vanilla flavoring in a water base

Conditions

Reserved for use by the professionals for food preparations

Ingredient for incorporation in low concentration into your recipe (<3%)

Ingredients of fabrication

	%	Origin	Geographical origin
Water	≈ 53	Mineral	France
Beetroop sugar syrup	≈ 35	Beet	Europe
Aromatic substances including vanillin, flavoring preparations	≈ 1.1	Vegetable, synthesis	Europe, Madagascar, Asia America

Additives

	Concentration	Support	Origin	Geographical origin
Solvent / support : propylene glycol E1520	9.3%		Synthesis	France
Solvent / support : alcohol	< 1%		Vegetable	Europe
Caramel E150A	< 1%	—	Beet	Europe

Organoleptic characteristics :

- ☒ Appearance : liquid
- ☒ Color : brown
- ☒ Flavour : characteristic of vanilla

Physico-chemical characteristics

	Theoretical	Tolerance	Analytical
☒ Density at 20°C (g/L)	1130	± 5	

Nutritional calculated Values Groups 2 (for 100 mL)

Energy	128 Kcal 544 KJ	Proteins (g)	0	Carbohydrates – sugars (g)	32
Fats (g)	0	Fibers (g)	0	Salt (g)	0

Microbiological characteristics

- ☒ Yeasts (UFC / 1g) : 10 maxi
- ☒ Moulds (UFC / 1g) : 10 maxi
- ☒ Total mesophilic flora (UFC / 1g) : 100 maxi

Storage conditions

Ambient temperature, Protect from air and light. After opening, cold temperature +4°C

Optimal shelf life (From the manufacturing date): 18 months. 6 months after opening

Legend ☒ : Control of each batch in accordance with Regulation (CE) No 2870/2000

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Allergens	Incorporated Substance EU Regulation n°1169/2011	Presence on the site	Risk of cross contamination is controlled
Cereals containing gluten and products thereof, with exceptions	NO	YES	YES
Crustaceans and products thereof	NO	NO	YES
Eggs and products thereof.	NO	NO	YES
Fish and products thereof, with exceptions	NO	NO	YES
Peanuts and products thereof.	NO	NO	YES
Soybeans and products thereof, with exceptions	NO	NO	YES
Milk and products thereof (including lactose), with exceptions	NO	YES	YES
Nuts, i.e. almonds, shell fruits and products thereof, with exceptions	NO	YES	YES
Celery and products thereof.	NO	NO	YES
Mustard and products thereof.	NO	NO	YES
Sesame seeds and products thereof.	NO	NO	YES
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	NO	YES	YES
Lupin and products thereof.	NO	NO	YES
Molluscs and products thereof.'	NO	NO	YES
Confectionery or beverages containing glycyrrhizinic acid	NO	YES	YES
Others			
GMO (by the regulations CE 2003/1829 and 2003/1830)	Product not concerned		
Ionisation (by the directive UE n° 1169/2011)	Product not concerned		
Pesticides (European regulation)	Product Conform		
Heavy metals (European regulation)	Product Conform		
The product is suitable for:			
Vegetarian	YES		
Vegan	YES		
Kosher Certification	NO		
Halal Certification	NO		