

Rhodirome® for Flavors & Fragrances



Product Data Sheet Rhodirome® F&F - APF PDS – May 2021

Ethyl-vanillin

The only Ethyl-vanillin you can trust: "The Essence of Safety"

RHODIAROME® is a white to slightly off-white crystalline powder, with a very strong vanilla flavor note: Ethyl-vanillin flavor strength is up to three times stronger than that of vanillin.



Food safety and hygiene certification:

Rhodirome® is produced from on-site upstream integrated process guaranteed with low environmental impact.

The Quality and Food Safety management systems in place in our manufacturing facilities are certified according to FSSC 22000 (Food Safety System Certification).

This ensures that manufacturing is performed in respect with best practices in terms of food safety and hygiene (efficient HACCP method in place, as defined in EU Regulation 852/2004 and Codex Alimentarius). Our production sites are also ISO 9001 certified.

Rhodirome® is certified Kosher Pareve for Passover and Halal. Certificates are available upon request.

Identification:

N° CAS: 121-32-4

SYNONYM: 4-Hydroxy-3-Ethoxybenzaldehyde

EMPIRICAL FORMULA:

MOLECULAR WEIGHT:

$C_9H_{10}O_3$

MW = 166.20 g/mol

Specifications:

CHARACTERISTICS	LIMITS	METHODS
Appearance and color of solid	White to off-white crystalline powder	Visual
Identity	Conforms to standard	Guaranteed Conformity
Odor / Flavor	Intense vanilla note	Compared to reference
Assay	99.9 % min	HPLC
Color (solution in ethanol)	50 Hazen max	Colorimetry
Melting point	76.0 – 78.0 °C	Capillary
Sulfated ashes	0.05 % max	Calcination / Mineralisation
Loss on drying (moisture)	0.05 % max	Gravimetry
Heavy metals (as lead)	10 ppm max	Limit Test or ICP
Arsenic (as As)	0.3 ppm max	AAS

The analytical methods used are described in our current quality control standards. Based on our rigorous process control and capabilities, some of these analyses can be performed on a statistical frequency for example organoleptic testing. ... Methods are available upon request.

Rhodirome® meets the requirements of the **Food Chemical Codex**.

Microbiology: Rhodirome® itself has some bacteriostatic properties and the microbial contaminants listed in the European Regulation EC 2073/2005 (on microbial criteria for foodstuffs) are regularly monitored in Rhodirome® (please refer to our detailed brochure).

Applications:

Rhodirome® can be used as a cost-effective Flavor and also in Fragrance applications.

The product is not intended for direct consumption, in accordance with the definition of Flavouring substance, as defined in the European Flavour Regulation EC 1334/2008.



Rhodiaronome® for Flavors & Fragrances

Shelf Life:

Rhodiaronome® is guaranteed **5 years** from its manufacturing date, according to the following conditions:

- Containers should be tightly closed, kept in the packaging of origin, away from light, heat and humidity in premises suitable for food products.
- It is recommended to avoid contamination by any aromatic product as well as usage of containers made of iron, or steel or aluminum (and its alloys).

The product may have a tendency to form lumps (due to combination of temperature and humidity) which are easy to break when utilizing the product. This does not induce any Food Safety risk. Moreover due to possible temperature variations during supply-chain, minor condensation of water droplets could be observed on the inner liner, which is an intrinsic property of the product and does not induce any Food Safety risk.

We guarantee minimum of 80% of remaining shelf life upon delivery at the customer premises.

Transport:

Not regulated.
For more details please consult our Safety Data Sheet.

Packaging:

Packaging materials are in compliance with current legislations. Polyethylene liners in contact with the product are suitable for food contact.
- 25 Kg boxes with inside polyethylene liner
On a 300 kg pallet (2 levels, 6 boxes / level)

Physico-chemical properties:

Bulk density	Around 0,5 (indicative value)
Specific weight (20°C)	1050 kg/m ³
Boiling point (20 hPa or 15 mmHg)	171°C
Flash Point (closed cup at 1022hPa)	127°C
Solubility in water (41°C).....	Poorly soluble: 8 g/l
In ethanol (90% at 20°C)	Easily soluble: 420 g/l
Glycol Mono-Propylene at 41°C.....	Easily soluble: 500 g/l
Glycerol	Soluble

Regulatory compliance, labeling:

Labeling EU: “Vanilla flavour” or “flavour”.

Labeling US: “Artificial vanilla flavor”.

EU regulations: Rhodiaronome® complies with the Food safety and Hygiene standards of the European Regulations n° 178/2002 and n°852/2004, and with the European Flavour Regulation EC 1334/2008 as modified. Rhodiaronome® is defined as a “flavouring substance” in Europe. It also complies with the EU Directive EC 2009/32 & its subsequent amendments relating to extraction solvents used in the manufacture of foodstuffs and aroma ingredients. We ensure no use of toluene and benzene at any stage of the process. Only solvent in Annex I part 1 is used: extraction solvent to be used in compliance with GMP for all uses, without any restricted limit.

Rhodiaronome® does not contain any GMO or any material derived from genetically modified origin, is not manufactured from GMO, and therefore is not subject to labeling requirements according to Regulations N°1829/2003 and N°1830/2003. Contaminants listed in the European Regulation EC 1881/2006 (setting the maximum levels of certain contaminants in foodstuffs) are not expected to be present or are regularly monitored in Rhodiaronome® (please refer to our detailed brochure).

Allergens: Please refer to the separate allergen lists according to Regulation (EC) N° 1169/2011.

US regulations: Rhodiaronome® complies with FDA 21 CFR 117 - Part 182.60: GRAS FEMA n°2464

Rhodiaronome® is suitable for vegetarian and vegan diets. Rhodiaronome® meets the requirements of Food Chemicals Codex and complies with the specifications of the following monographs, if tested would meet: United States Pharmacopoeia.

Rhodiaronome® may be used as pharmaceutical excipient or starting raw material to be chemically transformed by pharmaceutical industries. As such the product is not produced under pharma cGMP conditions but under Food GMP conditions (FSSC 22000 standard).

Rhodiaronome® may be used as Feed additive (sensory additive/flavouring substance) in some countries. Please refer to local regulations.

Regulatory inventories: Ethyl vanillin is registered in the following inventories: TSCA (USA); AIC (Australia); DSL (Canada); IECSC (China); EINECS (EU); KECI (Korea); ENCS/ISHL (JAPAN), NZIoC (New Zealand); PICCS (Philippines), TCSI (Taiwan). Ethyl-vanillin has been REACH registered. The registration number is: 01-2119958961-24-0000.



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