

## ■ Vanillin

### Introduction

Product properties: Vanillin is a fine white to slightly yellow crystals, usually needles, Soluble in alcohol, chloroform, ether, 1gm of vanillin soluble in 100ml water at 25°C, in 20ml Glycerin, and in 20ml water At 80°C Characteristic. Vanillin is an organic compound with the molecular formula C<sub>8</sub>H<sub>8</sub>O<sub>3</sub>. It is a phenolic aldehyde. Its functional groups include aldehyde, hydroxyl, and ether. It is the primary component of the extract of the vanilla bean. Synthetic vanillin is now used more often than natural vanilla extract as a flavoring agent in foods, beverages, and pharmaceuticals.

Functions: The largest use of vanillin is as a flavoring, usually in sweet foods. The ice cream and chocolate industries together comprise 75% of the market for vanillin as a flavoring, with smaller amounts being used in confections and baked goods.

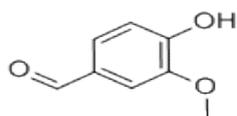
Vanillin is also used in the fragrance industry, in perfumes, and to mask unpleasant odors or tastes in medicines, livestock fodder, and cleaning products.[4] It is also used in the flavor industry, as a very important key note for many different flavors, especially creamy profiles such as cream soda.

Additionally, vanillin can be used as a general-purpose stain for developing thin layer chromatography plates to aid in visualizing components of a reaction mixture. This stain yields a range of colors for these different components.

Vanillin-HCl staining can be used to visualize the localisation of tannins in cells.

### Ingredient

Product Name	Vanillin
CAS	121-33-5
MF	C <sub>8</sub> H <sub>8</sub> O <sub>3</sub>
MW	152.15
MS	



### Item and Standard

ITEM	UNIT	STANDARD
Appearance		A fine white to slightly yellow crystals, usually needles.
Odor		Odor and taste of Vanilla



Solubility

Soluble in alcohol, chloroform, ether, 1gm of vanillin soluble in 100ml water at 25°C, in 20ml Glycerin, and in 20ml water At 80°C

Melting Range

Characteristic Between 81°C to 83°C

IR Absorbtion

The spectrum of the sample exhibits maxima at the same wavelength those in the spectrum of RS

Assay	%	≥99.0%
Residue on Ignition	%	≤0.05%
Loss on Drying	%	≤0.5%
Heavy Metals		≤10ppm
Arsenic		≤3ppm

## Application

- 1.The largest use of vanillin is as a flavoring, usually in sweet foods. The ice cream and chocolate industries together comprise 75% of the market for vanillin as a flavoring, with smaller amounts being used in confections and baked goods.
- 2.Vanillin is also used in the flavor industry, as a very important key note for many different flavors, especially creamy profiles.
- 3.Vanillin has been used as a chemical intermediate in the production of pharmaceuticals and other fine chemicals.



## Packaging

25KG

## Storage

Please reading safety data sheet before carrying or using the product.  
Cool and dry, keep tightly closed, quality guarantee period is two years.