

Certificate of Analysis		
Product Name:	Vanilla CO2 26% Vanillin	
Latin Binomial/INCI:	<i>Vanilla planifolia</i>	
Cultivation:	100% Organic	
Product Code/Lot Number:	EO5011-EZFA	
Material:	Beans, dried	
Country of Origin:	Uganda	
Date of Production:	May 6, 2024	
Retest Date:	May 6, 2027	
Ingredient Deck: 100% Organic Vanilla CO2 26% Vanillin		
Specification	Expected	Result
Color:	Yellow-brown	PASSED
Odor:	Fine aromatic flavour of natural vanilla	PASSED
Appearance:	Viscous product; solid at room temperature	PASSED
TEST		
High Resolution Capillary Gas Chromatography using Agilent 6890, 30 meter DB-5 Capillary Column	Vanillin	26.2%
	p-Hydroxy-Benzaldehyde	0.38%
	Vanillic Acid	0.21%
	p-Hydroxy-Benzoic Acid	Not detected
GRAS	LISTED	PASSED
No GMO Materials Used:	NONE	PASSED
No Sewage Sludge:	NONE	PASSED
No Ionizing Radiation:	NONE	PASSED
<p style="text-align: center;"><b>STORE IN TIGHT CONTAINERS IN A COOL PLACE (60 TO 78°F), PROTECTED FROM LIGHT.</b></p> <p><b>Disclaimer:</b> This information relates only to the specific materials mentioned and may not be valid in combination with other materials or processes. To the best of our knowledge this information is complete, accurate and reliable. However, no warranty or guarantee is implied. We assume no responsibility for any loss, damage or expense arising out of use. It is the user's responsibility to decide suitability for use.</p>		