

Synthite offers a wide range of vanilla flavors and blends made from the finest raw material with complete traceability. The latest supercritical extraction technology and traditional extraction methods ensures the smooth rich character of vanilla.

Vanilla with over 250 chemical components consist of four key compounds namely, vanillin, para-hydroxy benzaldehyde, para-hydroxy benzoic acid and vanillic acid. The ratio of these components depends on the bean type and the source.

Vanillin is the main flavor compound that offers the most significant contribution to the overall flavor profile of vanilla. Vanillin content is influenced by the region in which it is grown and the curing process used. Synthite's expertise on processing enables us to create different vanilla flavor profile for varying application.

## Synthite range of products:

Product	Product type	Flavor profile
Vanilla bourbon 2x	Extract	Rummy, fruity, beany, vanillic, sweet
Creamy vanilla BRN005-01	WONF	Creamy, balsamic, nutty, sweet, floral.
German vanilla	WONF	Balsamic, prune, vanillic, sweet
French vanilla	WONF	Aldehydic, prune, vanillic, sweet, balsamic, beany.

## Combo flavors

Product	Product type	Flavor profile
Vanilla-Mint	WONF	Vanillic, minty, fresh, candy undertones, nutty
Vanilla-Chocolate	WONF	Chocolate, vanillic, rich, sweet, cocoa undertones
Vanilla-Coffee	WONF	Vanillic, roasted coffee undertones
Vanilla-Cinnamon	WONF	Vanillic, spicy (cinnamon) and beany















