

## **Alcohol Free Vanilla Extract**

Vanilla! The worlds most popular flavour has a presence of over 250 components amongst which only four of them caught more attention of all natural vanilla extract manufacturers. They, vanillin, p-hydroxy benzaldehyde, p-hydroxy benzoic acid and vanillic acid, are regarded as marker components in natural vanilla extract. The ratio of these components depends on the bean type and the source. Vanillin is the main flavour compound that offers the most significant contribution to the overall flavour profile of vanilla. Vanillin content is influenced by the region in which it is grown and the curing process used.

Conventional vanilla extraction method (Aqueous alcohol) used by Synthite, though it ensures the smooth rich character of vanilla but unable to deliver alcohol free vanilla extract at the end! The latest Supercritical Fluid Extraction technology, enables us to deliver completely ALCOHOL FREE VANILLA EXTRACT with almost same the aroma and flavour profile. Synthite's expertise in vanilla processing enables us to create different vanilla flavour profile for varying applications. Synthite offers a wide range of alcohol free Natural Vanilla extracts made from the finest raw material with complete traceability.

## Synthite range of products from Vanilla Extract:

Product Name	Extraction Method	Vanillin Content	Suggested End Applications
Natural Vanilla Extract	GLYCERINE	Max. 0.18%	Bakery, Confectionery, Dairy, RTS/RTD Beverages, Gourmet Cuisine
Natural Vanilla Emulsion W/S	SCFE	Max. 2%	Food Flavourings, Dairy, Gourmet Cuisine
Natural Vanilla Top Note	SCFE	Max. 7%	Bakery, Dairy, Pharmaceuticals, Cosmetics & Perfumery
Natural Vanilla Oleoresin	SCFE	Max. 18%	Food Flavourings, Confectionery, Bakery, Gourmet Cuisine
Natural Vanillin Crystal	SCFE	Max. 80%	Bakery, Confectionery, Dairy, Pharmaceuticals, Cosmetics & Perfumery



















