

VANILLIN FLAVOUR SOLUTIONS MARKET CHALLENGES AND SOLUTIONS



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The taste of Vanillin is liked in sweet goods all over the world.

Nevertheless, the synthetic Vanillin market has some shortcomings:

- The market is depending on a few Vanillin suppliers
- The Vanillin market price is strongly volatile due to frequently changing raw material costs and fluctuating production input costs
- The market is facing supply chain bottlenecks due to instable Vanillin availability

Symrise offers a broad portfolio providing the beloved Vanillin taste profile while fulfilling the need for availability, price stability and great taste.

BENEFITS OF THE VANILLIN FLAVOUR SOLUTIONS

- Sustainable flavour availability which cuts out supply chain bottlenecks
- Stable and price competitive products
- Sensory validated and regulatory compliant solutions

REGULATORY COMPLIANT SOLUTIONS

STABLE AND PRICE COMPETITIVE PRODUCTS

SUSTAINABLE FLAVOUR AVAILABILITY

COM PRO

VANILLIN FLAVOUR SOLUTIONS MARKET CHALLENGES AND SOLUTIONS

THE PORTFOLIO

We support you to overcome these market challenges with a selected portfolio of Vanilla flavours type Vanillin. We can offer natural flavour as well as flavour solutions in line with your requirements and consumer needs.

NATURAL VANILLIN FLAVOUR SOLUTIONS

Product number	Product name	Legal name	Form	Palm	Kosher	Halal	Dosage baked goods	Dosage chocolate	Dosage fat fillings	Dosage powdered foods	мод
SY325529	Vanilla Flavour Type Vanillin	Natural Flavouring	dry	free	suitable	suitable	0.15 - 0.25 %	0.15 - 0.25 %	0.15 - 0.25 %	0.15 - 0.25 %	50 kg
SY239078	Vanilla Flavour Type Vanillin	Natural Flavouring	dry	free	suitable	suitable	0.15 - 0.25 %	0.05 - 0.15 %	0.05 - 0.15 %	0.05 - 0.15 %	PFS

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Product number	Product name	Legal name	Form	Palm	Kosher	Halal	Dosage baked goods	Dosage chocolate	Dosage fat fillings	Dosage powdered foods	MOQ
SY716181	Vanilla Flavour Type Vanillin	Flavouring	dry	free	suitable	suitable	0.10 - 0.20 %	0.10 - 0.20 %	0.15 - 0.25 %	0.15 - 0.25 %	100 kg
SY483368	Vanilla Flavour Type Vanillin	Flavouring	dry	free	suitable	suitable	0.03 - 0.10 %	0.01 - 0.05 %	0.03 - 0.10 %	0.03 - 0.10 %	100 kg
SY250130	Vanilla Flavour	Flavouring	dry	free	suitable	suitable	0.10 - 0.20 %	0.01 - 0.05 %	0.05 - 0.15 %	0.05 - 0.15 %	PFS

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