



SAFE
ALTERNATIVES
IN UNCERTAIN
TIMES

VANILLIN ALTERNATIVES

MARKET CHALLENGES AND SOLUTIONS



VANILLIN ALTERNATIVES

PLANNING SECURITY FOR YOUR SUPPLY CHAIN

ANTIDUMPING DUTIES ON VANILLIN FROM CHINA – CONSEQUENCES & CHANCES

In June 2025, the European Commission introduced anti-dumping duties on vanillin imported from China. This decision was based on identified price distortions that had significantly affected the European market for several years. The anti-dumping duty amounts to 131.1% of the net purchase price at the EU border and is set for five years. The regulatory measure leads to:

- Significantly rising raw material costs
- Increased dependency on a small number of available suppliers
- Risks regarding supply security and delivery times

YOUR CHANCE: SAFE AND RELIABLE CALCULABLE VANILLIN ALTERNATIVES

Against the backdrop of current market developments, vanillin alternatives are becoming increasingly relevant. They offer companies the opportunity to strategically secure their supply chains while remaining economically stable.

Advantages of vanillin alternatives:

- Cost efficiency despite uncertain market conditions
- High supply security through independent sourcing
- Long term planning and price stability
- Reduced dependency on trade policy risks

Vanillin alternatives enable companies to continue developing high quality products— regardless of tariffs, regulatory changes and supply chain risks.



PRICING EXAMPLE CHINESE VANILLIN IMPORTED INTO THE EU:



WHY IS VANILLIN NOT EXCLUSIVELY OBTAINED FROM VANILLA BEANS?

- **High cultivation requirements:** The vanilla plant requires very specific climatic conditions and is limited in availability.
- **Low vanillin content:** Vanilla beans often contain less than 3 % vanillin, which makes natural extraction economically unviable.
- **Alternative sources:** To meet global demand, vanillin is mainly produced synthetically.



Annual vanillin yield from vanilla beans: approx. **25–35 tonnes**

Annual global demand for vanillin: approx. **15.000 tonnes**



Now is the right time to protect your supply chain: rely on vanillin alternatives that are cost-efficient, sustainable and independent of trade restrictions:

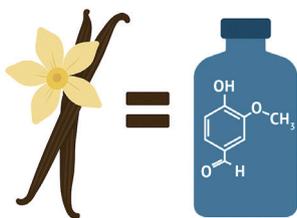
NATURAL VANILLIN FLAVOUR SOLUTIONS

Product code	Product name	Form	Legal status (EU)	Shelf life in months	Solubility	MOQ	Dosages	
							Baked Goods	Chocolate
SY325530	VANILLA DRY FLAVOUR TYPE VANILLIN	dry	Natural Flavouring	12	w.s.	100 kg	0.20 %	0.20 %
SY945799	VANILLA FLAVOUR	dry	Natural Flavouring	12	w.s.	100 kg	0.03 – 0.05 %	0.03 – 0.05 %
SY239078	VANILLIN ALTERNATIV FLAVOUR	dry	Natural Flavouring	12	water-dispersible	5 kg	0.15 – 0.25 %	0.05 – 0.15 %

VANILLIN FLAVOUR SOLUTIONS

Product code	Product name	Form	Legal status (EU)	Shelf life in months	Solubility	MOQ	Dosages	
							Baked Goods	Chocolate
SY716181	VANILLA DRY FLAVOUR	dry	Flavouring	18	w.s.	100 kg	0.02 – 0.03 %	0.02 – 0.03 %
SY483368	VANILLA DRY FLAVOUR	dry	Flavouring	12	water-dispersible	100 kg	0.02 – 0.03 %	0.02 – 0.03 %
SY250130	VANILLA FLAVOUR	dry	Flavouring	24	water-dispersible	5 kg	0.10 – 0.20 %	0.01 – 0.05 %

1:1 VANILLIN REPLACEMENT



SECURE EU SUPPLY



TAILORED REFORMULATION SUPPORT



We are looking forward to work with your individual base to create the best solution!

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