

Vanilla absolute



Vanilla is a climbing orchid native to Central America ; the Aztecs used to name it "Tlixochitl" or black flower and used it to make an invigorating cocoa drink. It was introduced to Madagascar in 1880 which then became the first exporter.

Our commitments

This natural absolute manufactured by Elixens In France, is made from carefully selected vanilla pods.

Main features

- USE Food, Perfumery BOTANICAL NAME Vanilla planifolia BOTANICAL FAMILY Orchidaceae INCI NAME Vanilla planifolia fruit extract CAS NUMBER 8024-06-4 / 84650-63-5 FEMA NUMBER 3105
- COUNTRY OF ORIGIN France PLANT PART USED Pods HARVEST From june to september PROCESSING METHOD Vanilla pods alcohol extraction CERTIFICATIONS/LABELS Conventional, Nmpa

OLFACTIVE NOTES : Vanilla, hot, spicy TASTING NOTES : Vanilla, hot, cocoa

> CONSTITUTION 100% pure and natural REGULATORY NOTICES A vanillin content between 2 and 10% (UV). MATERIAL SAFETY DATA www.quickfds.com

Formulation

A warm note of vanilla bean, natural, very powerful and persistent with a cocoa powder top note. Perfect to round off sweet accords, it also invites you to travel and relax in skin care and fine fragrances.

cos'ING Skin conditioning / skin protecting / smoothing



Please note that Elixens does not perform objectivity or characterization tests. For more information, we invite you to consult our regulatory documents. We used this set of bibliographic references available on <u>www.elixens.com</u>. We remain at your disposal for any questions.



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