



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.

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

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

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