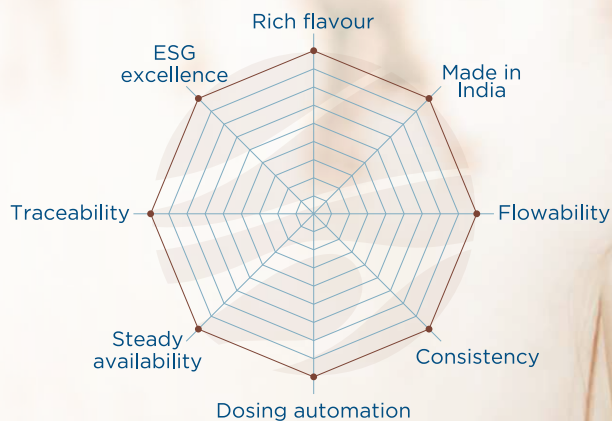


**Go with the Flow**  
an authentic choice for  
automatic vanillin dispensing

**adorr**  
**VANILLIN**  
*free flow*



# adorr VANILLIN *free flow*

In industrial settings where precise quantities are required, vanillin needs to be handled and measured accurately. Camlin Fine Sciences has developed **adorr™ vanillin free flow** with excellent flow characteristics that gives the most authentic flavouring experience with added flexibility to meet your processing requirements.

**adorr™ vanillin free flow** is an ideal choice for automatic dispensing that allows ease of application.

## Measures noted prior to the incorporation of calcium stabilizer

<b>Appearance</b>	: Off-white free flowing powder
<b>Identification</b>	: CAS no. 121-33-5, FEMA: 3107
<b>Colour APHA</b> (1% solution in ethanol)	: Max. 35 Hazen
<b>Melting point</b>	: 81°C to 83°C
<b>Purity</b>	: Min. 99.5% C <sub>8</sub> H <sub>8</sub> O <sub>3</sub> on dried basis

- Applications** : Chocolates, confectionery, bakery, flavour manufacturing to name a few
- Packaging** : 25 Kg bulk pack
- Storage** : Store in a cool dry place away from moisture, oxidizing agents and alkaline atmosphere. Keep container closed when not in use

**Certifications** :



**adorr™ vanillin free flow** conforms with FCC, JECFA and EU specifications



Scan to know more



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