

NATURAL VANILLIN, ONE OF THE MOLECULES RESPONSIBLE FOR THE FAMOUS VANILLA TASTE

www.ennolys.com

# Vanilla, the world's number one flavor



A natural flavor that has become the favorite flavor of consumers



Taste due to the presence of vanillin



### Vanillin is a natural flavoring substance

What is vanillin?

contained in the vanilla bean.

# Problems related to the production of vanillin from vanilla beans



production is dependent on climatic conditions



most expensive spices after saffron



→ Producers do not wait

for the complete maturity of the pods

└→ Impact on quality

molecule derived from fermentation Ennallin, a natural vanillin produced by fermentation.

Obtained from a rice bran extract and rigorously



made in France

▶ Sustainable:

available all year round and

> obtained by fermentation from natural raw materials

▶ Competitive:

affordable thanks to a stable and

controlled production



▶ Natural:

THE ADVANTAGES OF ENNALLIN



▶ Reduces acidity

▶ Breaks the bitterness

**Organoleptics** 

▶ Masks the off-notes ▶ Brings an organoleptic signature

▶ Boosts the chocolate and fruity note

A HIGH QUALITY MOLECULE

### ▶ Provides roundness

**Nutritional** 

▶ Reduces the amount

of sugars in sweet

preparations

and mouthfeel

to the FDA 101.22(3) guidelines) regulations ▶ Numerous physicochemical and organoleptic controls

**ENNALLIN'S APPLICATIONS** 

▶ In accordance with the regulations: complies with the requirements of the European (EC 1334/2008) and American (natural US according



**Beverages** 



health products

Chocolates and

confectionery

**Nutrition &** 

## biscuits & brioche



- ▶ Responds to trends in **naturalness** and sustainability

▶ Assured quality and safety

▶ Reduced production costs









