

LEAD THE JOURNEY
TO NATURALNESS
WITH THE MOST-
ADVANCED NATURAL
VANILLIN



RHOVANIL®
NATURAL

| by **SOLVAY**

The background of the page features a close-up, soft-focus image of several vanilla pods. Overlaid on this are several thin, curved lines in shades of red and orange, creating a sense of movement and elegance. A single vertical black line runs down the center of the page, separating the visual elements from the text.

LEAD THE JOURNEY TO NATURALNESS WITH THE MOST- ADVANCED NATURAL VANILLIN

Over 20 years ago, we made natural vanillin* accessible to everyone, providing our partners with a cutting-edge aroma at a global and industrial scale. When it comes to ingredients, Natural & Clean Labels are among the top requirements of consumers. Solvay developed a premium reliable non-GMO natural vanillin that can meet clean labelling requirements while not compromising on taste, competitiveness & reliability of sourcing.

RHOVANIL®
NATURAL CW,
A LEADING
UNIVERSAL
NATURAL
VANILLIN
SOLUTION



**A sustainable
and natural
solution***



HIGH NATURALNESS

- Raw material from a natural source (non GMO rice bran)
- Fermentation process free from GMM
- Clean label suitable

HIGH SENSORIALITY

- A versatile sensory profile from sweet and soft to very intense vanillin
- Great performances from masking off notes to boosting flavours
- A large compatibility with all kind of applications

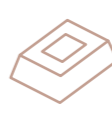
HIGH QUALITY

- EU/US natural regulation compliant
- TTB compliance
- Kosher, Halal, Allergen free
- High purity (99,5%min) and full traceability

**Easy switch
from synthetic
to natural vanillin**

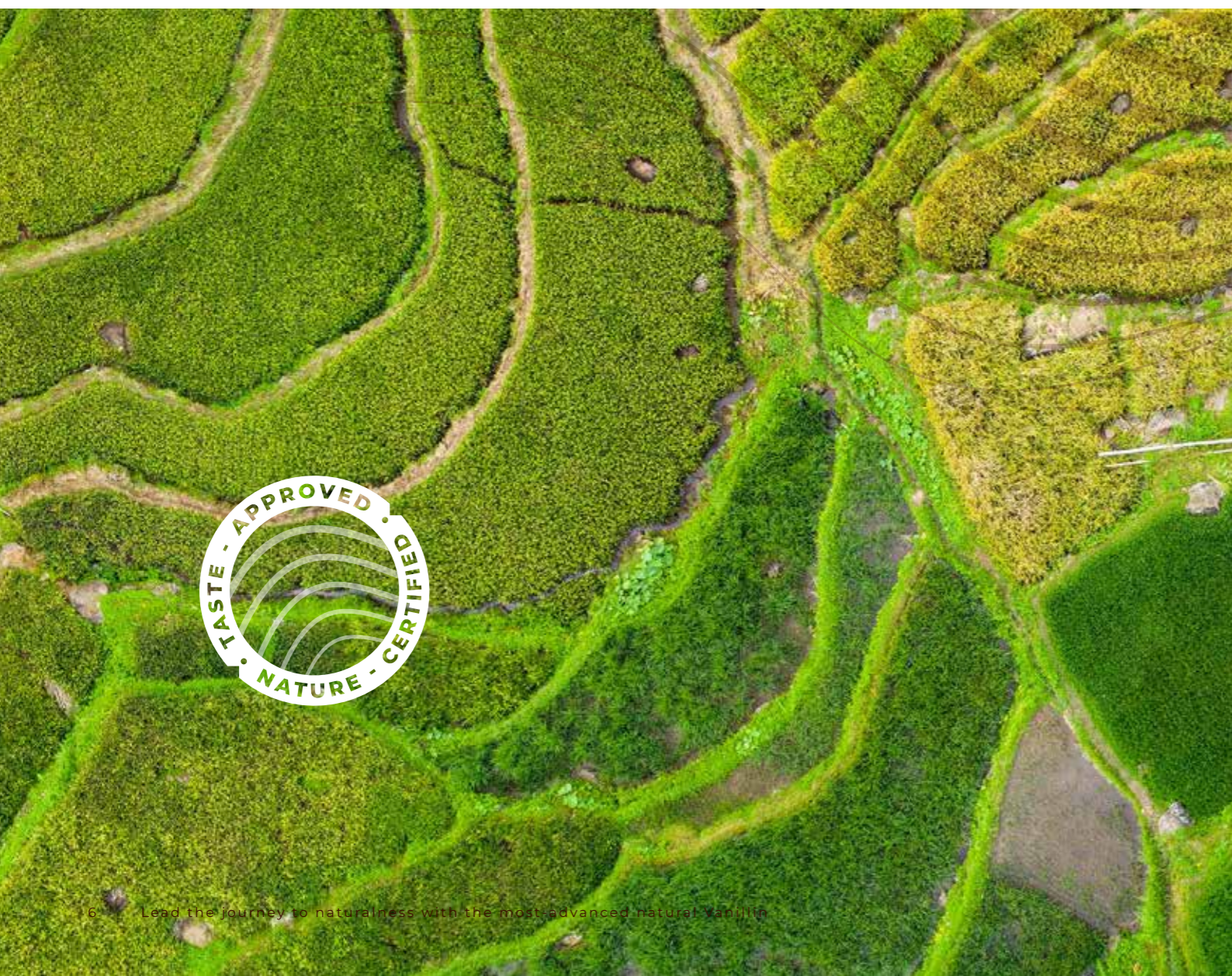
A simple and natural cost-effective alternative with a pure genuine vanillin.

- Same dosage 1:1 switch, no reformulation cost, same top note profile





- Natural flavour compliant with most requirements worldwide
- Food regulatory compliance
- Same quality and performance reliability
- A marginal cost-in-use impact in the final product (due to the small amount of natural vanillin inside)

A UNIVERSAL NATURAL LABELING (EU & US COMPLIANCE)



EU regulations (EC 1334/2008)


	NATURAL FLAVOUR SUBSTANCE		EUGENOL	CURCUMIN	CATECHOL	LIGNIN
						
1. NATURAL RAW MATERIAL	✓ VANILLA BEAN	✓ FERULIC ACID FROM NON GMO RICE	✓	✓	✗	✗
2. TRADITIONAL PROCESS*	✓ EXTRACTION	✓ FERMENTATION	✗	✗	✗	✗
3. FINAL SUBSTANCE PRESENT IN NATURE	✓	✓	✓	✓	✓	✓

Labeling in Europe: Natural flavour or natural flavouring substance

*Authorized traditional food preparation processes highlighted in Annex II of EC 1334/2008 include extraction, distillation, fermentation, microbiological processes, heating, cooking, baking, frying (up to 240°C at atmospheric pressure) and pressure cooking (up to 120°C).

US regulations FDA 21 CFR 101.22 & TTB

(FDA : Food and Drug Administration
TTB: Alcohol and Tobacco Tax and Trade Bureau)

FDA	1. NATURAL RAW MATERIAL 2. ALLOWED NATURAL PROCESS**	** According to the FDA regulations, the allowed natural processes are the following: "essential oil, oleoresin, essence or extractive, (...) eggs, dairy products, or fermentation products thereof".	 ✓
TTB	NATURAL PROCESS	"Ex-ferulic vanillin made by bioconversion has been determined to be a natural process resulting in a natural product."	

Labeling in the US: Natural flavour or Natural vanillin flavour

Protect your business from vanilla bean extract quality & price fluctuations

The reliable natural* source at an affordable price

- **RELIABILITY OF SUPPLY:**
Secured sourcing of raw material, less sensitive to weather and crop fluctuation risk
- **QUALITY & TASTE CONSISTENCY:**
 - Consistent taste and quality with a fully mastered fermentation process
 - High quality and consistent taste profile
 - Similar organoleptic profiles
- **COMPETITIVE & STABLE PRICING:**
Traded on a regulated market compared to vanilla beans

Rhovaniil® Natural: a full range to adress our natural needs

**Rhovaniil®
Natural
Delica**

**Rhovaniil®
Natural
Alta**

**Rhovaniil®
Natural
Sublima**

- To complement Rhovaniil® Natural CW, our pure natural vanillin, we have developped other natural options to offer you the best of the nature!
- Provides a solution to formulate cost effective natural flavours to replace vanilla extracts.
- This specific range will bring you the benefits of both a free flowing and an easy mixing flavour.

Please contact us for more information :
<https://www.solvay.com/en/brands/rhovaniil-natural>





*: In the whole document, when "Solvay natural vanillin" is mentioned, it must be understood as "Natural vanillin, obtained by a biotechnological process from a source other than vanilla".

This technology may be covered by one or more U.S. or foreign pending or issued patents.

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