

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

What is vanillin?

Vanillin is a natural flavoring substance contained in the vanilla bean.

Problems related to the production of vanillin from vanilla beans



Environment: production is dependent on climatic conditions



Price: vanilla is one of the most expensive spices after saffron



Availability: supply < demand:</pre>

- └→ Producers do not wait for the complete maturity of the pods

The solution : Ennallin, a natural and sustainable molecule derived from fermentation

Ennallin, a natural vanillin produced by fermentation. Obtained from a rice bran extract and rigorously

Sustainable: available all year round and made in France

Natural: obtained by fermentation from natural raw materials Competitive: affordable thanks to a stable and controlled production

THE ADVANTAGES OF ENNALLIN

Organoleptics

- Vanilla note accompanied by milky and almondy touches
- Boosts the chocolate and fruity note
- ▶ Reduces acidity
- Breaks the bitterness
- ► Masks the off-notes
- Brings an organoleptic signature

Nutritional

- Reduces the amount of sugars in sweet preparations
- Provides roundness and mouthfeel

A HIGH QUALITY MOLECULE

In accordance with the regulations: complies with the requirements of the European (EC 1334/2008) and American (natural US according to the FDA 101.22(3) guidelines) regulations

Numerous physicochemical and organoleptic controls

ENNALLIN'S APPLICATIONS

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Dairy products



Chocolates and confectionery



Pastries, cakes, biscuits & brioche



Nutrition & health products



Beverages

A FLAVOR OF CHOICE FOR MANUFACTURERS

- Responds to trends in naturalness and sustainability
- Assured quality and safety
- Reduced production costs

