



Product Code	K1492
Product Name	Vanilla Extract, CO2 (Min 12% Vanillin)
Alcohol Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free of Alcohol.
Animal Testing	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
BSE/TSE Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Vanilla Extract, CO2 (Min 12% Vanillin) does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
CAS Number	8024-06-4 / 84650-63-5
Chloramphenicol Residue	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from Chloramphenicol residues.
CITES Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not endangered & therefore not applicable for CITES certification.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) complies with Regulation (EC) no 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
CMR Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
Cosmetic Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Customs Tariff Code	1302197000
EINCS Number	- / 283-521-8
Ethylene Oxide Status	O&3 can confirm that Ethylene Oxide is not being used in production process of Vanilla Extract, CO2 (Min 12% Vanillin).
Food Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 2023/915). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Functionality	Anti-Inflammatory, Antioxidant, Stress Relief
Gluten Free	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not derived from, neither does it contain any Gluten ingredients.
Gluten Free Statement	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not derived from, neither does it contain any Gluten ingredients.
GMO (IP) Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not derived/produced from a raw material that has been genetically modified.
HACCP & GMP Statement	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) has been produced under Good Manufacturing Practices (GMP) and a HACCP system. O&3 is BRC certified.
Hair Benefits	ts pleasant and comforting scent can be incorporated into hair care products to add a delightful fragrance to the hair. The aromatic properties of Vanilla Absolute can enhance the sensory experience and leave a pleasant aroma lingering in the hair.
Halal	O&3 can confirm this product is not Halal certified, however it does not contain any animal derived product or ingredient, hence it is HALAL applicable.
INCI Listing	Vanilla Plantifolia Fruit Extract

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via www.oand3.com/products/.

The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.

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Irradiation Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) has not been irradiated at any stage of production.
Karanal Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from Karanal.
Key Essential Fatty Acid Compounds	
Kosher	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is not Kosher Certified.
Leaping Bunny	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Manufacturing Method	n / a
Methyl Salicylate Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from Methyl Salicylate.
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 2023/915 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
Mycotoxins Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is compliant with the requirements of the Regulation (EC) N° 2023/915. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Nagoya Protocol	O&3 can confirm that this material does not fall into the scope of EU ABS Regulation (EU) No 511/2014 (also known as the Nagoya Protocol).
Nanomaterials Status	O&3 can confirm with reference to Vanilla Extract, CO2 (Min 12% Vanillin) that no Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Organic	Not applicable to this grade of product. Organic versions are available on request, please see our Organic category.
Origin Statement	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) origin is India.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Vanilla Extract, CO2 (Min 12% Vanillin).
Parabens Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from Parabens.
Product Page Intro	Embark on a transformative journey with Vanilla Extract, CO2 (Min 12% Vanillin), a pure and natural extract obtained from the vanilla bean. Vanilla Extract is a natural flavouring agent that is commonly used in baking and cooking and is also a popular ingredient in cosmetics and personal care products. Vanilla Extract has antioxidant properties, making it a beneficial addition to skincare products and is also known to have anti-inflammatory properties. Vanilla Extract is a versatile ingredient that can be used in a variety of cosmetic and personal care products, including perfumes, lotions, and lip balms, or used to flavour food and beverages. Unlock the magic of Vanilla Extract, CO2 (Min 12% Vanillin) today! Formulate your products with this wonder ingredient for amazing results. Get a quote or order a sample and embrace nature's gift in your formulations!
Product Status	Pure & Natural.
Pyrrolizidine Alkaloids Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from any Pyrrolizidine Alkaloids.
REACH Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.

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Residual Solvents	O&3 can confirm that no solvents or preservatives have been used in the production of Vanilla Extract, CO2 (Min 12% Vanillin).
Skin Benefits	Organic vanilla extract is used to add the characteristic flavor and aroma of vanilla to various food and beverage products. It provides an intense and natural vanilla experience.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) is free from of SVHC and any impurities.
Vegan	O&3 can confirm that Vanilla Extract, CO2 (Min 12% Vanillin) Oil is suitable for Vegans.

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