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Alfagama S.A. de C.V.
Vanilla-Trade
R.F.C. ALF110929L98
Saturno Lote 6, FRAC.: Jardines de Mocambo
Boca del Rio
94299 Veracruz
Mexico

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CERTIFICATE

31.07.13
gk

Projekt-No.:	1307240064-1
Your label:	vanilla extract 10x
Date of receipt:	2013/07/24
Temperature on entry:	RT
Sampling / Packing:	Delivery in closed glass bottle
Testing period:	2013/06/17 – 2013/07/31

Analytical Results:

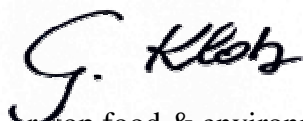
Vanilla aroma analysis:	
Vanillin	27304 mg/kg
Ethylvanillin	< 1 mg/kg*
Vanillic acid	726 mg/kg
4-Hydroxybenzaldehyde	194 mg/kg
4-Hydroxybenzoic acid	83 mg/kg

Method: AHM 620 (HPLC-MS/MS)

* limit of detection

Based on our DIN EN ISO/IEC 17025 accreditation we confirm that the results shown in this certificate refer only to the investigated sample. Conditions beyond our cognizance (inappropriate packing, transport, etc.) may affect the results. The reproduction of this inspection report is only allowed in its entirety. Permission to reproduce extracts has to be obtained from our company.

Kind regards



arotop food & environment GmbH
by order Gudrun Klotz
certified food chemist