

# CLOVANIL™

Pure and Authentic Vanillin  
from Clove Origin



# CLOVANIL™

## Pure and Authentic Vanillin from Clove Origin

Elevate your unique creations with CLOVANIL™ - Indesso's Natural Vanillin solution crafted for discerning professionals in the industry.

We take immense pride in the quality of our product which is crafted through a meticulous multi-steps journey starting from **Upcycled Clove biomass to Vanillin**.

### Key Advantages:

- ✓ Signature sweet, smooth, and creamy Vanillin profile
- ✓ US Natural Vanillin label with NOP compliance
- ✓ Purity beyond par (>99.5%)
- ✓ Passing stringent authenticity tests (C-14, SIRA, SNIF-NMR)
- ✓ Green label certified
- ✓ Produced in FDA approved and FSSC 22000 certified facility

## APPLICATIONS



### Fragrance

Vanillin imparts **a sweet and gourmand character to fragrances**, evoking the pleasant and familiar scent associated with vanilla. This adds warmth and richness to the overall olfactory profile of the fragrance. Its versatility makes it a popular choice for a wide range of fragrance types, from sweet and oriental scents to floral and woody compositions.

Note type	: Base
Aroma family	: Amber/spicy
Aroma descriptor	: Sweet, creamy, vanilla-like odor



## Pet Food

Vanillin is sometimes added to pet food to improve palatability. Pets, like dogs, can be sensitive to flavors, and the addition of vanillin can make the **food more appealing** to them.



Functions in pet food:

- Increase palatability of pet food
- Mask-off undesirable odor in pet food

## Flavor, Food and Beverage

Vanillin contributes a sweet, creamy, and slightly spicy flavor and aroma to foods. It is a **building block for around 15,000 different flavors** and widely used as flavoring agent in the food and beverage industry, appearing in products such as ice cream, baked goods, chocolates, and more.



Vanillin function in various flavors:

- **Vanilla** : principal flavor and aroma compound
- **Chocolate** : gives roundness to chocolate flavor
- **Fruity** : giving base to stone fruit-type flavor
- Almond, hazelnut, caramel, butter, bacon, etc

## CLOVANIL™ in Plant-Based Drinks



**CLOVANIL™ is a key support for your plant-based drinks formulation**

- Reduce off-notes
- Increase roundness and creaminess
- Increase perception of sweetness

↓  
Off-notes  
(green, beany)

↑  
• Roundness  
• Creaminess  
• Sweetness



Types of Plant Protein	Recommended dosage of Clovanil™ (%)
 Soy	0.05 - 0.1
 Oat	0.01 - 0.04

# CLOVANIL™ Production Process

## from Upcycled Clove Biomass



Clove Tree  
*Syzygium aromaticum*



Fallen clove  
leaves



Collected by farmers



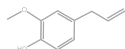
Steam distillation



Clove leaf oil



Fractionation



Eugenol



Isomerization



Isougenol



Oxidation & Purification

CLOVANIL™

We upcycle fallen clove leaves into CLOVANIL™, which has a wide range of applications in industries ranging from flavor/fragrance and food & beverage, even pet food.