



HevaniTM

NATURAL VANILLIN

LALLEMAND

LALLEMAND BIO-INGREDIENTS

**SUSTAINABLY
SOURCED.
NATURALLY
FLAVORFUL.**





CRAFTING IRRESISTIBLE SENSORY EXPERIENCES WITH HEVANI™ NATURAL VANILLIN

Imagine the joy of biting into a piece of chocolate, the warmth of freshly baked cookies, or a vanilla ice cream cone that takes you back to carefree summer days.

Hevani™ natural vanillin brings these moments to life with its indulgent, authentic, sweet, beany, and creamy vanilla flavor.

WHY CHOOSE HEVANI™?

- ★ Gourmand Sensory Profile
- ★ EU & US Natural status
- ★ 98 % Purity
- ★ Stable cost
- ★ Supply reliability & Quality
- ★ Sustainability



RAW MATERIAL	Sugar	EU and US flavor labelling Natural flavor, vanillin
ORGANOLEPTIC PROPERTIES	Vanilla bean, creamy, sweet, caramellic	
PURITY	≥ 98 %	
SHELF LIFE	2 years	
COUNTRY OF ORIGIN	Mexico	

APPLICATIONS & DOSAGE



Baked goods



Confectionery & chocolate



Dairy & dairy alternatives



Alcoholic & non-alcoholic beverages



Functional foods & beverages

DOSAGE RECOMMENDATIONS

Masking off notes
0.01%

Flavor booster
0.01%-0.03%

Flavoring
0.05%

REGULATORY

APPROVED FOR USE IN FLAVORS

- EU: Flavis number 05.018
- US: FEMA # 3107



HALAL



KOSHER



VEGAN



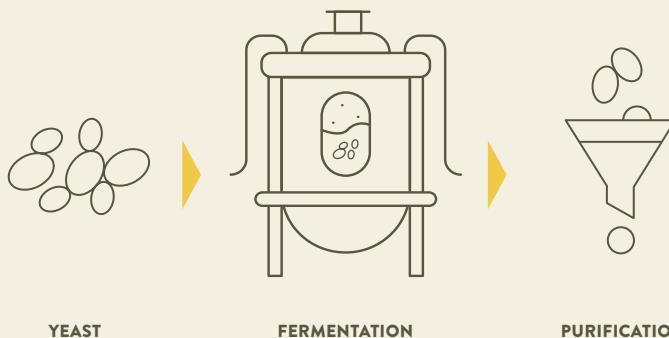
GLUTEN FREE

ALLERGENS

Not listed as an allergen in the US/ EU

OUR PRECISION FERMENTATION TECHNOLOGY

Precision fermentation, an advanced biotechnological process conducted under controlled conditions, allows for the production of specific, high-value ingredients with remarkable efficiency and consistency, all while achieving these results without depleting natural resources.



PRODUCTS MADE WITH BIOTECH ARE...

**PURE**

98%
pure
ingredient

**SAFE**

Free of
contaminants
/pesticides

**RELIABLE**

Consistent
batch to
batch

**SCALABLE**

Large
production
capacity

**SUSTAINABLE**

Less natural
resources
needed



Canada-based Lallemand is a leading global company that specializes in the development, production, and commercialization of microorganisms (yeasts, bacteria, fungi) and their derivatives.

Lallemand provides microbiological solutions for a wide range of industries, from human health and animal nutrition to baking, oenology, and brewing and distilling.

www.lallemand.com



www.bio-lallemand.com

aroma.ingredients@lallemand.com

Danstar Ferment AG - Duggingerstrasse 23
4153 Reinach - Switzerland

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