

LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT  
OTTAWA, CANADA

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BULLETIN No. 245

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VANILLA FLAVOURING EXTRACT.

OTTAWA, Nov. 27, 1912.

WM. HIMS WORTH, Esq.,  
Acting Deputy Minister Inland Revenue.

SIR,—I beg to hand you herewith a report covering eighty samples of Vanilla Flavouring Extract purchased throughout Canada in April and May of this year.

Standards for flavouring extracts have been published as Circular G. 1045, and came into effect November 25, 1912. These are as follows:—

1. A flavouring extract intended for the purpose of flavouring food, is a solution of correct strength, as hereinafter defined, of sapid and odorous principles derived from an aromatic plant or parts of a plant, with or without its natural colouring matters; and conforms in name to the plant used in its preparation.

2. The usual solvents employed in the preparation of flavouring extracts are ethyl alcohol, water and glycerine. In the event of any other solvents than ethyl alcohol, water and glycerine being used, such solvents shall be harmless to health and their names shall be plainly stated on the label.

3. Solutions of natural or synthetic preparations such as vanillin, coumarin, benzaldehyde, methyl salicylate or other sapid and odorous compounds, more or less resembling substances found in plants, or absolutely identical with these, if harmless to health, may be sold for flavouring purposes, if properly labelled, so as to make it quite clear that they are not extracts as above defined; and preferably by the use of the word artificial or imitation.

4. If an extract be fortified or strengthened by having such natural or synthetic preparations as are referred to in the immediately preceding section added to it, the fact of such addition shall be clearly stated on the label, or the word Compound or Mixture shall be used to describe it.

5. Lemon extract is the flavouring extract prepared from lemon peel, or from oil of lemon, and contains along with more or less of the terpenes of lemon oil not less than two-tenths (0.2) of one per cent of citral derived from oil of lemon.

6. Terpene lemon extract is the flavouring extract prepared as above described, and contains not less than five (5) per cent of oil of lemon, and not less than two-tenths (0.2) of one per cent of citral derived from oil of lemon.

7. Vanilla extract is the flavouring extract prepared from vanilla bean with or without sugar or glycerine and contains in 100 cubic centimetres the soluble matters