

With an exotic floral aroma straight from the bottle, our extract gives a lovely mellow vanilla taste and aroma once added to recipe

PRODUCT SPECIFICATION					
1.1 Product Information					
Product Type	Vanil	Vanilla Extract			
Dosage	5ml (	5ml (1 teaspoon) Vanilla Extract + 1kg your product mix			
Appearance	Liqui	Liquid			
Colour	Dark	Dark brown			
Product Code	Cont	ent	EAN	Packaging	
231034	500ml		5070974220234	Bottle  Bottle and Cap PET Plastic Widely Recyclable	
	4.5 Li	itre			dely Necyclable
1.2 Scientific	produ	ıct ir	nformation		
Combined ingr	edient				
Main use		Vanilla Extract is now widely used as a flavouring agent in sweet foods, beverages, and pharmaceuticals to get principal flavour and aroma.  Vanilla Extract is mostly used in the ice cream and chocolate industries as well as being used in confections and baked goods.			
Ingredients		Aqua, Vanilla Pods and Bean Extractives, Tsubaki Camellia Japonica Oil, Ethanol Volume of ethyl alcohol (15%), E415 thickener, Vitamin C.			
Standard Recipe		Mix 5ml (1 teaspoon) Vanilla Extract + 1kg your product mix  *Do not overdose and keep out of reach of children  *Shake well before use and store in a cool, dry place			
1.3 Foreign T	rade (	Comi	modity Code		
Country of Origin		Island	ds of Réunion, Mauritius	Legal Requirements	
HS Code		130	2197000 (import)	97000 (import) traceability, hygiene and contr	
HS Code		130	21970 (export)	as adopted Regulation (EC) No 178/2002	
CAS Number		000	8024064	down the general principles and requirements general food law regulation.	
2. PRODUCT INFORMATION					
2.1 Physical and Chemical properties					
		Uni	t	Specification	Method
Appearance	Appearance		liquid		
Colour			dark brown		

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	I		I		
Odour/taste		sweet floral vanilla			
Bulk density	g/cm³	0,973	25°C		
Solubility		water soluble			
Flash point	oC	27-32			
Boiling point	oC	78-100			
Planifolia	g/10ml	0,15-0,28			
2.2 Microbiological	2.2 Microbiological data				
TVC	Cfu/ml/g	24°C			
Total plate count	Cfu/g	<20.000 Limit 1m			
Moulds	Cfu/g	<10			
Yeasts	Cfu/g	<10			
Staphylococci	Cfu/g	<10			
Bacillus cereus	Cfu/g	<10			
Generic E.coli (EC)	Cfu/g	<0,3			
Coliforms	Cfu/g	<0,3			
Listeria	per 25g	Negative			
Enterobacteriacae (ENT)	per 25g	Negative			
Salmonella (Sal)	per 25g	Negative			

#### 2.4 Nutritional Information

### 2.4.1 Nutritional Values

Per 10g serving: Energy 24kcal / 99kJ; 0.9% of the reference intake of an average adult on a 2,000 calorie diet.

\*% Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

Energy	kJ/100g	990	
Energy	kcal/100g	240	
Protein	g/100g	0,13	
Carbohydrate:	g/100g	1,7	
Of which Sugars	g/100g	1,7	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,38	

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Of which Saturated	g/100g	0,18		
Mono-unsaturated	g/100g	0,13		
Poly-unsaturated	g/100g	0,07		
Transfatty acids	g/100g	0		
Cholesterol	mg/100g	<1,0		
Water	g/100g			
Organic acid	g/100g			
Dietary fiber	g/100g	0,19		
2.4.2 Minerals				
Sodium (Na)	mg/100g	15,45		
Calcium (Ca)	mg/100g	34,59		
Iron (Fe)	mg/100g	0		
2.4.3 Vitamins				
Α	mg	0		
С	mg	<1,0		

### 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = √ / No = X	Contains	Direct Contamination	Cross-Contamination (Risk)
Celery and celery products	X	X	X
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt and Kamut, barley, Triticale)	X	X	X
Crustaceans and Shellfish	X	X	X
Eggs and egg products	X	X	X
Fish and fish products	X	X	X
Lupin and products thereof	х	х	Х
Milk and milk products	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products	X	X	X

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Peanuts and peanut products	×		Х	Х
Sesame and sesame products	Х	<u> </u>	Х	X
Soybean and soybean products	Х	(	х	x
Sulphite (E221 – E228)	Х	<u> </u>	х	x
Sulphur dioxide (>10mg/kg)	Х	(	х	x
3.2 Suitability for o	ther diets:			
Gluten Free	v	/	Vegans	√
Kosher	V	/	Vegetarian	√
3.3 GMO Declaration	n:			
Free of genetically mod	dified organisi	ms.		
3.4 Irradiation:				
No radiation is used in	the production	n of vanilla	extract.	
4. STORAGE CON	NDITIONS	5		
Storage conditions	In closed original packaging. Do not refrigerate. Keep Away from direct heat or sunlight. Best kept at 15-22°C in a well-ventilated place.			
Shelf life	Best Before End: Printed on Packaging.			
5. FOOD SAFETY				
5.1 Hygiene:				
			tified by IQNET -ISO 900 leanliness in production	)1-
5.2 Identifications				
Classification of the substance (Regulation (EC) No 1272/2008)  Flammable liquids, Category 3				
5.3 Labeling, direct	<u> </u>	e:		
5.3.1 Disclaimer:				
No specific labeling is r (EC) 1829/2003 and 18	•	•	on the basis of the Comn er 2003	nission Regulation
5.3.2 Hazards iden	tification:			
Not a hazardous subs	tance or mix	ture accor	ding to Regulation (EC	) No. 1272/2008.
Hazard pictogram		GHS02		
Signal Word		Warning		
Hazard Statements		H226 Flamr	mable liquid and vapour	

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5.3.3 Safety Recommendation:

This substance/mixture contains no components considered to be persistent, bioaccumulative and toxic (PBT), or very persistent and very bioaccumulative (vPvB) at levels of 0.1% or higher.

Prevention	P210 Keep away from heat/sparks/open flames/hot surfaces. — No smoking.
	P233 Keep container tightly closed.
	P241 Use explosion-proof electrical /ventilating /lighting
	/equipment.
	P243 Take precautionary measures against static
	discharge.
Response	P303+P361+P353 IF ON SKIN (or hair):
	Remove/Take off immediately all contaminated
	clothing. Rinse skin with water/shower.
Storage	P403+P235 Store in a well-ventilated area. Keep cool.

Food legislation Directives / Regulation:

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (food additives) Regulation (EC) 1334/2008 (flavourings)

#### 6. EXTENDED PRODUCT INFORMATION

#### 6.1 Disclaimer

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

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