

VANILLA EXTRA

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	Vanilla Paste		
Dosage	Half a teaspoon or 2.5ml + 1kg your Product Mix		
Appearance	Thick Liquid		
Colour	Dark brown		
Product Code	Content	EAN	Packaging
231134	500ml	5070974220136	Bottle
	4.5 Litre		Bottle and Cap PET Plastic Widely Recyclable Jerry Can

1.2 Scientific product information

Combined ingredient	
Main use	Vanilla Paste is now widely used as a flavouring agent in sweet foods, beverages, and pharmaceuticals to get principal flavour and aroma. Vanilla Paste 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 Powder, Tsubaki Camellia Japonica Oil, Ethanol Volume of ethyl alcohol (15%), E415 thickener, Vitamin C.
Standard Recipe	2.5ml (half a teaspoon) Vanilla Paste + 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 Trade Commodity Code

Country of Origin	Islands of Réunion, Mauritius	Legal Requirements traceability, hygiene and control as adopted Regulation (EC) No 178/2002 laying down the general principles and requirements of general food law regulation.
HS Code	2106909260 (import)	
HS Code	21069092 (export)	
CAS Number	0008024064	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Thick Liquid	
Colour		Dark Brown	
Odour/taste		sweet floral vanilla	

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Bulk density	g/cm ³	1,250	25°C
Solubility		water soluble	
Flash point	°C	60	
Boiling point	°C	78-100	
Planifolia	g/10ml	0,20 (minimum)	

2.2 Microbiological data

TVC	Cfu/ml/g	24°C	
Total plate count	Cfu/g	<45.000	
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	
Enterobacteriaceae (ENT)	per 25g	Negative	
Salmonella (Sal)	per 25g	Negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Per 10g serving: Energy 28kcal / 112kJ; 1.0% 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	1120	
Energy	kcal/100g	280	
Protein	g/100g	0,24	
Carbohydrate:	g/100g	1,7	
Of which Sugars	g/100g	1,7	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	1,12	
Of which Saturated	g/100g	0,42	
Mono-unsaturated	g/100g	0,36	

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Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X
3.2 Suitability for other diets:			
Gluten Free	✓	Vegans	✓
Kosher	✓	Vegetarian	✓
3.3 GMO Declaration:			
Free of genetically modified organisms.			
3.4 Irradiation:			
No radiation is used in the production of vanilla paste.			
4. STORAGE CONDITIONS			
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:			
Quality System Certified by IQNET -ISO 9001- a standard for efficiency and cleanliness in production			
5.2 Identifications of dangers:			
Classification of the substance (Regulation (EC) No 1272/2008)	Flammable liquids, Category 3		
5.3 Labeling, directions for use:			
5.3.1 Disclaimer:			
No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003			
5.3.2 Hazards identification:			
Not a hazardous substance or mixture according to Regulation (EC) No. 1272/2008.			
Hazard pictogram	GHS02		
Signal Word	Warning		
Hazard Statements	H226 Flammable liquid and vapour		
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.			

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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.

The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection for any improper use of the product. This document does not dismiss the user of his legal obligations with respect to food safety. You must comply with all local applicable laws and regulations.

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