

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

Revised date 09.01.2025

| PRODUCT SPECIFICATION | | | | |
|---|--|---|---------------------------------------|-------|
| Product Type | | Vanilla Paste with floral Aroma | | |
| Dosage | | Half a teaspoon or 2.5ml + 1kg your Product Mix *Shake well before use and store in a cool, dry place *Do not overdose and keep out of reach of children | | |
| Appearance and Aroma | | Dark amber to brownish black viscous paste. Sweet Floral Vanilla | | |
| Packaging | | 500ml Bottle and Cap PET Plastic Widely Recyclable, 4.5 Litre Jerry Can | | |
| 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 Extract is mostly used in the ice cream and chocolate industries as well as being used in confections and baked goods. | | | |
| Ingredients | Vanilla Powder (3.3%), Vanilla Seeds (1.1%), (Corn) Ethyl Alcohol (15%), Water, Tsubaki Camellia Japonica Oil (0.3%), Dextrose Monohydrate, thickener: E415, Potassium sorbate. | | | |
| Microbiological | | | | |
| Parameter | Result | Method | Recommended Limit | Unit |
| Coliform @ 37 °C | <10 | ISO 4832:2006 | 10,000 | cfu/g |
| Yeasts and Moulds | <10 | ISO 21527-2:2008 | NL | cfu/g |
| Enumeration of microorganisms | 150 | ISO 4833-1:2013(E) | 1,0000000 | cfu/g |
| Salmonella spp | Absent | ISO 6579-1:2017 | Absent | /25g |
| Coagulase-positive staphylococci (e.g. Staphylococcus aureus) | <10 | ISO 6888-1:2021 | 100 | cfu/g |
| Nutritional Information | | | | |
| Determination | | Result | | |
| Energy in kcal | | 50 kcal/100g | | |
| Energy in kilo Joules | | 212 kJ/100g | | |
| Protein | | 1.3 ± 0.5 g/100g | | |
| Carbohydrate (by diffn.) | | 10.7 g/100g | | |
| -sugars | | 5.8 g/100g | | |
| -fructose | | Not Detected < 0.5 g/100g | | |
| -glucose/galactose | | 5.8 g/100g | | |
| -sucrose | | Not Detected < 0.5 g/100g | | |
| -lactose | | Not Detected < 2.0 g/100g | | |
| -maltose | | Not Detected < 2.0 g/100g | | |
| Fat | | 0.2 g/100g | | |
| of which-saturates | | Not Detected < 0.1 g/100g | | |
| Dietary Fibre (AOAC) | | 2.9 g/100g | | |
| Sodium | | 0.03 g/100g | | |
| Salt | | 0.07 g/100g | | |
| Ash | | 0.79 g/100g | | |
| Moisture | | 87.0 g/100g | | |
| Nitrogen | | 0.21 g/100g | | |
| GMO Declaration: | Free of genetically modified organisms | Storage | Allergen | No |
| Suitability for other diets: | Gluten Free, Kosher Vegans and Vegetarian | In closed original packaging. Do not refrigerate. Keep Away from direct heat or sunlight. | Fish / Crustaceans / Shellfish | ✓ |
| Hygiene: | MyHACCP a standard for efficiency and cleanliness | Best kept at 15-22°C in a well-ventilated place. | Eggs | ✓ |
| Solubility: | Water Soluble | Shelf Life: Best Before End Printed on Packaging | Nuts / peanuts / tree nuts | ✓ |
| Colour Additives: | No colourings | Vanilla is very stable and may be stored for long periods without affecting quality. On standing for lengthy periods, sediment may develop. This is perfectly acceptable. | Soy beans / Soy / Soya oil or protein | ✓ |
| | | | Sesame seed / Rye | ✓ |
| | | | Celery | ✓ |
| | | | Mustard | ✓ |
| | | | Lactose / Milk or Dairy Products | ✓ |
| | | | BHA / BHT | ✓ |
| | | | Yeast | ✓ |
| | | | Parabans | ✓ |
| | | | Gluten | ✓ |