




# Product specification

## Vanilla extract 1 fold (alcohol)

Date: 01-11-2023

Version: 1.0

### Product description

Parameters	Description
Product	<b>Vanilla extract 1 fold (alcohol)</b>
Article numbers	PV50001A - PV50005A - PV50010A - PV50025A
Application areas	Pastry, dairy, drinks, ice cream, chocolate
Variety	Vanilla planifolia
Origin	Madagascar
Ingredients	Water, ethanol, natural vanilla extract
Intended use	Natural food flavouring
Product is	<ul style="list-style-type: none"><li>◦ GMO-free Product is manufactured without genetic modification and labelling/traceability according to EC directives 1829/2003 and 1830/2003 does not apply</li><li>◦ Suitable for vegetarians and vegans</li></ul>
Shelf life	24 months after packaging
Storage conditions	<ul style="list-style-type: none"><li>◦ dark and dry</li><li>◦ room temperature</li></ul>
Packaging	1 L - 5 L - 10 L - 25 L
Product images	



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## Organoleptic / Appearance

Parameters	Description
Vanillin content	0.1 - 0.2%
Density	0.95 - 0.96 kg/l
Alcohol %	35
Appearance	Fluid
Colour	Brown/black
Flavour / Odeur	Vanilla aroma

## Chemical / Physical properties

Parameters	Description
Allergens	Free from the following allergens: <ul style="list-style-type: none"><li>◦ gluten (cereals)</li><li>◦ tree nuts</li><li>◦ shellfish</li><li>◦ eggs</li><li>◦ sesame</li><li>◦ celery</li><li>◦ fish</li><li>◦ peanuts</li><li>◦ soy</li><li>◦ milk (cow)</li><li>◦ lupin</li><li>◦ molluscs</li><li>◦ sulfites</li><li>◦ mustard</li></ul>
Cross contamination	No cross contamination risk
Pesticides	In compliance with EC directives on MRL for pesticides
Mycotoxins	In compliance with EC directives on contaminants in foodstuffs
Heavy metals	In compliance with EC directives on contaminants in foodstuffs
Additives	Free from additives

## Microbiological criteria

Parameters	cfu/g
Aerobic plate count	< 100.000
Bacillus cereus	<10.000
Escherichia coli	<10
Coliforms	<10
Salmonella spp. (25 g)	absent
Moulds	<100
Yeasts	<100

## Nutrient values

Parameters		
Energy	1025	kJ/100 g
Energy	245	kcal/100 g
Proteins	0	g/100
Carbohydrates	0	g/100
of which sugars	0	g/100
Fat	0,00	g/100
Fibers	0,00	g/100
Salt	0,00	g/100