




# Product specification

## *Vanilla extract 1 fold*

Date: 01-11-2023

Version: 1.0

### Product description

| Parameters         | Description  |
|--------------------|--|
| Product            | <b>Vanilla extract 1 fold</b>  |
| Article numbers    | PV50001 - PV50005 - PV50010 - PV50025  |
| Application areas  | Pastry, dairy, drinks, ice cream, chocolate  |
| Variety            | Vanilla planifolia   |
| Origin             | Madagascar   |
| Ingredients        | Glycerol, natural vanilla extract  |
| Intended use       | Natural food flavouring  |
| Product is         | <ul style="list-style-type: none"><li>◦ GMO-free<br/>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         | 18 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   |
|-----------------|---------------|
| 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          | 1625 | kJ/100 g   |
| Energy          | 389  | kcal/100 g |
| Proteins        | 0    | g/100      |
| Carbohydrates   | 90   | g/100      |
| of which sugars | 0    | g/100      |
| Fat             | 0,00 | g/100      |
| Fibers          | 0,00 | g/100      |
| Salt            | 0,00 | g/100      |
|                 |      |            |
|                 |      |            |
|                 |      |            |