

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

**NIELSEN-MASSEY
ORGANIC VANILLA BEANS**
NATUURLIJK NATUURLIJK PRODUCT CODE: X1063

**PRODUCTION:
40815**



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey organic vanilla beans		
Production	40815		
Product code	Content	EAN	Packaging
X1063	2 beans	025638000109	Glass tube

1.2 Scientific product information

Single ingredient

Main use	flavoring
Ingredients	organic Madagascar Bourbon vanilla beans

1.3 Legislative product information

Country of Origin	The Netherlands		
Certification	organic	Certification number	013230
	Institute	Skal NL-BIO-01	
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2198484
	Institute	Chicago Rabbinical Council (CRC)	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		vanilla pods / beans	
Colour		dark brown	
Odour/taste		taste and aroma of vanilla	
Length	cm	15-17	
Ash	/100g	4,6	
Vanillin	%	0,5-2,5	

2.2 Microbiological data

Total plate count	Cfu/g	<10.000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	

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E Coli	Cfu/g	<1	
Salmonella		negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1235	
Energy	kcal/100g	295	
Protein	g/100g	4,1	
Carbohydrate:	g/100g	49,4	
Of which Sugars	g/100g	19,5	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	9,0	
Of which Saturated	g/100g	1,4	
Mono-unsaturated	g/100g	2,1	
Poly-unsaturated	g/100g	5,6	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	28,5	

2.4.2 Minerals

Sodium (Na)	mg/100g	86,0	
Calcium (Ca)	mg/100g	486	
Iron (Fe)	mg/100g	3,0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Celery and celery products	✗	✗	✗
Cereals containing gluten and products	✗	✗	✗

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produced with these (wheat, rye, oats, spelt and Kamut, barley, Triticale)			
Crustaceans and Shellfish	X	X	X
Eggs and egg products	X	X	X
Fish and fish products	X	X	X
Lupin and products thereof	X	X	X
Milk and milk products	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products	X	X	X
Peanuts and peanut products	X	X	X
Sesame and sesame products	X	X	X
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:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Nielsen-Massey vanilla bean paste is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey vanilla bean 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	At least 24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

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Nielsen-Massey has a SQF 2000 certification by the Safe Quality Food (SQF) Institute, a standard for efficiency and cleanliness in production.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	not classified
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

These select vanilla beans are moist, flavorful and aromatic, deliciously ideal for any number of cooking and baking applications. Plus, by scraping the vanilla seeds out of the bean and into such dishes as ice cream, custard and crème brûlée, you can add a gourmet visual delight to your culinary creations.

Delicious vanilla flavor is found in both the bean and the seeds, so you should use both by simply splitting the bean and scraping the seeds into the dish. This will also give the dish the irresistible visual appeal of real vanilla seeds. They can then simmer the whole bean in milk, cream or another liquid and pour the mixture into their dish. As long as the bean still possesses its characteristic aroma and is moist and pliable, it can be rinsed, dried and used again

7. 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.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.