

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015


NIELSEN-MASSEY ORGANIC VANILLA EXTRACT
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1050, X1052, X1090, X1057, X1096

PRODUCTION:
50240



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey organic vanilla extract		
Production	50240		
Product code	Content	EAN	Packaging
X1050	60ml	025638610025	Glass bottle
X1052	118ml	025638610049	
X1090	500ml	025638615006	Plastic bottle 
X1057	1l	025638610018	
X1096	5l		

1.2 Scientific product information

Combined ingredient

Main use	flavoring
Ingredients	water, organic ethyl alcohol (35%), organic vanilla bean extract
Production	Made from 377 grams of organic Madagascar Bourbon vanilla beans per liter extract, produced by Nielsen-Massey's unique cold process method of extraction.

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	CC2058413
	Institute	Chicago Rabbinical Council (CRC)	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		dark brown	
Odour/taste		taste and aroma of vanilla	
Bulk density	g/cm ³	0,973	25°C

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Solubility		water soluble	
Flash point	°C	27-32	
Boiling point	°C	78-100	
Vanillin	g/100ml	0,15-0,28	

2.2 Microbiological data

Total plate count	Cfu/g	<20.000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
E Coli	Cfu/g	<0,3	
Salmonella	25 grams	negative	
Coliforms	Cfu/g	<0,3	
Staphylococcus aureus	Cfu/g	<10	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	988	
Energy	kcal/100g	236	
Protein	g/100g	0,13	
Carbohydrate:	g/100g	1,7	
Of which Sugars	g/100g	1,7	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,38	
Of which Saturated	g/100g	0,18	
Mono-unsaturated	g/100g	0,13	
Poly-unsaturated	g/100g	0,07	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,19	

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2.4.2 Minerals

Sodium (Na)	mg/100g	15,45	
Calcium (Ca)	mg/100g	34,59	
Iron (Fe)	mg/100g	0	

2.4.3 Vitamins

A	mg	0	
C	mg	<1,0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
	✗	✗	✗
Celery and celery products			
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt and Kamut, barley, Triticale)	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Sesame and sesame products	✗	✗	✗
Soybean and soybean products	✗	✗	✗
Sulphite (E221 - E228)	✗	✗	✗
Sulphur dioxide (>10mg/kg)	✗	✗	✗

3.2 Suitability for other diets:

NATUURLIJK NATUURLIJK
special food ingredients
Sint Hubertus 115
NL-6713 JR Ede

T: +31 (0)318-220 081
E: info@natuurlijk-natuurlijk.nl
I: www.NatuurlijkNatuurlijk.eu
I: www.SpecialFoodIngredients.eu

Chamber of Commerce: 09133868
TAX: NL164780877B01
IBAN: NL82 INGB 000 952 0355
BIC: INGBNL2A

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

3.3 GMO Declaration:

Nielsen-Massey organic vanilla extract is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey organic vanilla extract.

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 36 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

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) | Flammable liquids, Category 3

5.3 Labeling, directions for use:

5.3.1 Disclaimer:

These labeling directions are not required for packaging with a content of 125ml or less.

5.3.2 Hazards identification:

Hazard pictogram	
Signal Word	GHS02 Warning
Hazard Statements	H226 Flammable liquid and vapour

5.3.3 Safety Recommendation:

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.
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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.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

In almost every household in the USA and England, you will find a bottle in the kitchen. This heavenly delicious flavor is very easy to use and gives your creations that unique taste of real vanilla. You can use it for making cookies and cake or in sauces and hot drinks.

Nielsen-Massey uses cold extraction to produce vanilla extract. This unique process protects the more than 250 different flavor components that a vanilla bean contains. This way of production takes a lot of time, up to five weeks. With this process you get a vanilla extract of a very high quality. Made from beans grown on the island of Madagascar, Madagascar Bourbon Pure Vanilla is the king of vanillas. Its creamy, sweet flavor blends beautifully with a variety of foods.

One table spoon vanilla extract (15ml) equals a whole vanilla bean.

In baking, cream the vanilla with the shortening or butter portion of the ingredients. The fat encapsulates the vanilla, preventing it from volatilizing in the baking process.

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.