

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

NIELSEN-MASSEY VANILLA BEAN PASTE
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1064, X1054, X1089

PRODUCTION:
143231



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey vanilla bean paste		
Production	143231		
Product code	Content	EAN	Packaging
X1064	60ml	025638000062	Glass bottle
X1054	118ml	025638214049	
X1089	530ml	025638000116	Plastic bottle

1.2 Scientific product information

Combined ingredient

Main use	flavoring
Ingredients	cane sugar, water, vanilla bean extractives, gum tragacanth

1.3 Legislative product information

Country of Origin	USA		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2122409
	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	1,250	25°C
Solubility		water soluble	
Flash point	°C	60	
Boiling point	°C		
Vanillin	g/100ml	0,15 (minimum)	

2.2 Microbiological data

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Total plate count	Cfu/g	<45.000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
E Coli	Cfu/g	<0,3	
Salmonella	375 grams	negative	
Coliforms	Cfu/g	<0,3	
Staphylococcus aureus	Cfu/g	<10	
Listeria	25 grams	negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1419	
Energy	kcal/100g	339	
Protein	g/100g	0,25	
Carbohydrate:	g/100g	59,48	
Of which Sugars	g/100g	52,39	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	1,14	
Of which Saturated	g/100g	0,14	
Mono-unsaturated	g/100g	0,15	
Poly-unsaturated	g/100g	0,83	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	2,56	

2.4.2 Minerals

Sodium (Na)	mg/100g	112,2	
Calcium (Ca)	mg/100g	31,55	
Iron (Fe)	mg/100g	0,43	

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2.4.3 Vitamins

A	mg	0	
C	mg	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:

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

3.3 GMO Declaration:

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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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 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)	not classified
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Madagascar Bourbon Pure Vanilla Bean Paste is made with Pure Vanilla Extract with the addition of real seeds from the vanilla pod, combined in a slightly viscous base. It is used whenever the distinctive look of vanilla seeds is desired. Pure Vanilla Bean Paste is used measure for measure the same as Pure Vanilla Extract or to replace whole vanilla beans in recipes.

One table spoon vanilla bean paste (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.