




Product specification
Exhausted Vanilla Powder

Date: 1-9-2022

Version: 2.0

Product description

Parameters	Description
Product	Exhausted Vanilla Powder
Article no.	PV710010 - PV710025
Description	Vanilla powder spents are the residual flakes obtained from the vanilla beans after solvent extractions.
Variety	Vanille planifolia Andrews
Origin	Mixed origin
Ingredients	100% vanilla spents
Intended use	Natural food flavouring
Product is	<ul style="list-style-type: none">◦ GMO free according to EU no. 1829/2003 and EU no. 1830/2003◦ Suitable for Vegetarian, Vegan, Halal and Kosher, although not certified◦ Not irradiated according to EU no. 1169/2011
Shelf life	24 months after production
Storage conditions	<ul style="list-style-type: none">◦ temperature $\leq 25^{\circ}\text{C}$◦ humidity $\leq 60\%$ RH◦ protect from direct light
Conformity	Food grade
Customs tariffs number	0905200000
Packaging	10 or 25 kg box with inliner packaging material according to EU 1934/2004 and 10/2011
Product image	

Organoleptic / Appearance

Parameters	Description
Appearance	Powder
Colour	Dark brown
Flavour / Odeur	Faint vanilla-like / Flavourless

Chemical / Physical properties

Parameters	Description
Allergens	Free from the following allergens: <ul style="list-style-type: none">◦ gluten (cereals)◦ tree nuts◦ shellfish



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	<ul style="list-style-type: none"> ◦ eggs ◦ fish ◦ milk (cow) ◦ sulfites 	<ul style="list-style-type: none"> ◦ sesame ◦ peanuts ◦ lupin ◦ mustard 	<ul style="list-style-type: none"> ◦ celery ◦ soy ◦ molluscs
Moisture	≤ 7.5%		
Solvents used	Water & ethanol		
Residual Solvent (total)	≤ 600 ppm		
Size (99%)	≤ 500 μm		
Pesticides	Complies with EU no. 396/2005, EU no. 178/2006 and amendments		
Additives	Free from additives		
Supplementary information	<p>Product contains only Vanilla beans. The rest 1% would be the sugar that might be residual as a result of the extraction process. Solvents found (due to fermentation process): Methanol. We ensure that no other solvent for extraction is used than ethanol.</p> <p>No nano materials are used or blended in the product.</p>		

Microbiological criteria

Parameters		
Total plate count	≤ 10.000	cfu/g DIN EN ISO 4833-1: 2013-12
Bacillus cereus	≤ 1.000	cfu/g DIN EN ISO 7932: 2005-03
Enterobacteriaceae	≤ 500	DIN EN ISO 21528-2: 2017-09
Sulfitreducing clostridia	≤ 500	cfu/g
E. Coli	≤ 10	cfu/g DIN EN ISO 16649-2: 2020-12
Salmonella spp. (25 g)	negative	§ 64 LFGB L 00.00-20: 2018-03
Mould	≤ 1.000	cfu/g ISO 21527-2: 2008-07
Yeast	≤ 1.000	cfu/g ISO 21527-2: 2008-07

Nutrient values

Parameters		
Energy	1217	kJ/100 g
Energy	298	kcal/100 g
Proteins	8.2	g/100
Carbohydrates	6.7	g/100
of which sugars	5.0	g/100
Fat	11.6	g/100
of which saturated	2.4	g/100
Salt	0.14	g/100
Sodium (Na)	0.06	g/100
Fibers	66.8	g/100