





PURE VANILLA

Product specification  
**Vanilla paste**

Date: 24-3-2021

Version: 2.0

Product description

Parameters	Description
Product	Vanilla paste
Article no.	Trade unit: PV60001/ PV60005/ PV 60010/ PV60025
Description	High quality bourbon vanilla beans, directly imported from Madagascar, with a rich aroma and flavour. The pods and seeds are appropriate for both sweet and savory dishes. Warm extraction is used.
Variety	Vanilla planifolia
Origin	Madagascar
Ingredients	Water, sugar, vanilla bean extract, xanthan gum
Intended use	Natural food flavouring
Product is	<ul style="list-style-type: none"> <li>◦ GMO-free 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	12 months after packaging
Storage conditions	<ul style="list-style-type: none"> <li>◦ dark and dry</li> <li>◦ room temperature</li> </ul>
Packaging	<b>PV60001</b> Litrebottle HDPE Naturel 28-410 with Clasp/flipclose PP/ZW DIN 28/410
	<b>PV60005/ PV60010</b> Jerrycan HDPE/NAT 5 litre/10 litre /25 litre cans
	<b>PV60025</b> Screwcap PE/BLACK
	 



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Organoleptic / Appearance

Parameters	Description
Appearance	Fluid
Colour	Dark brown / black
Flavour / Odeur	Vanilla

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	1419	kJ/100 g
Energy	339	kcal/100 g
Proteins	0,25	g/100
Carbohydrates	59,48	g/100
of which sugars	52,39	g/100
Fat	1,14	g/100
of which saturated	0,14	g/100
monounsaturated	0,15	g/100
polyunsaturated	0,83	g/100
Cholesterol	0	g/100
Fibers	2.56	g/100