Wollenhaupt

Product Specification

VANILLA

Issued by:	LH
Released by:	GVS
Date:	19.10.2022
Wollenhaupt Article number:	73011
Article description:	Indonesian Vanilla Powder, germ reduced
Physical appearance / pod length:	Vanilla powder (ground Vanilla Beans), grain size: 85% <600 μm
Country of origin.	Indenesia, Danua New Cuinea
Country of origin:	Indonesia, Papua New-Guinea
Botanical name:	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore)
Botanical name:	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore)
Botanical name: Manufacturing process:	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore) fermentation, drying and grinding the beans, germ reduction
Botanical name: Manufacturing process: Customs tariff number:	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore) fermentation, drying and grinding the beans, germ reduction 09052000
Botanical name: Manufacturing process: Customs tariff number: Ingredients:	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore) fermentation, drying and grinding the beans, germ reduction 09052000 100% vanilla
Botanical name: Manufacturing process: Customs tariff number: Ingredients: Moisture	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore) fermentation, drying and grinding the beans, germ reduction 09052000 100% vanilla < 10% 0,5-2,4%
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Botanical name: Manufacturing process: Customs tariff number: Ingredients: Moisture Vanillin Vanillin / p-Hydroxybenzaldehyd	Vanilla tahitensis (Fruits from Vanilla tahitensis Moore) fermentation, drying and grinding the beans, germ reduction 09052000 100% vanilla < 10% 0,5-2,4% 4-12

Minimum shelf life:

minimum 24 months from date of invoice, if stored in a cool and dry place

Vanilla Beans are a natural produce which requires proper handling and storage. Through intensive monitoring and sorting plus final inspection before any despatch, Wollenhaupt Vanille GmbH ("WV") limit keepability risks to a minimum for its customers. Like any natural produce, vanilla beans may vary in quality within a batch and may occasionally develop punctual keepability issues.

WV cannot be held responsible for quality-issues linked to false handling and storage of vanilla. Shelf life guarantees depend on further usage and is granted as mentioned above.

WV **cannot guarantee any shelf-life** for vanilla if and after its supplies will be re-packed in different and inappropriate packaging **(especially plastic material)** nor after its processing of any kind. The risk of deterioration of quality and reduction of keepability arising from re-packaging in plastic material and other inappropriate material or after any kind of processing has to be borne by the buyer.

Due to cold warehousing, weight of goods and packaging may vary.

Microbiological data	guide value of	guide value	
	Wollenhaupt Vanille GmbH	of DGHM *	
Total plate count cfu/g	target value: ≤ 10.000	not specified	
	max. value: ≤ 1.000.000		
E. coli cfu/g	≤ 10	1.000	
Bacillus cereus, presumptive cfu/g	≤ 100	1.000	
Salmonella in 25 g	negative	negative	
Yeasts cfu/g	≤ 100	not specified	
Moulds cfu/g	≤ 100	100.000	
Enterobacteriaceae cfu/g	≤ 10	not specified	
Clostridium perfringens cfu/g	≤ 10	1.000	
Staphylococci, coag. Positive cfu/g	≤ 10	not specified	

* note: Limit Value of DGHM (German Society for Hygiene and Microbiology) for herbs and spices only displayed for orientation purposes

Guaranteed values at time of despatch- cannot be guaranteed during entire shelf-life.

Mycotoxines:	Aflatoxin B1	< 2µg / kg
	total Aflatoxin B1, B2, G1, G2	< 4µg / kg
	according to German regulation for restriction of contaminants in food	

According to the EU Food Information Regulation (Regulation (EC) No. 1169/2011), products consisting of only one ingredient or class of ingredients (such as spices, i.e. vanilla) are exempted from nutrition labeling. Nevertheless, Wollenhaupt Vanille GmbH regularly commissions an external laboratory with a nutritional value analysis and makes the results available as follows:

Nutritional value:	
per g/100g vanilla pods	
unless otherwise specified	
Energy	
- kJ (kJ/100g)	1334
- kcal (kcal/100g)	323
Fat	12
thereof:	
 Fatty acids, saturated 	1,8
- Fatty acids, monounsaturated	1,9
 Fatty acids, polyunsaturated 	8,0
Carbohydrates	24
Sugar (total)	12
Dietary Fibers	46
Protein	6,8
Sodium chloride (from sodium)	0,04
Ash (total)	<7

		Limit value of	
Heavy metals	guide value of	European	
per mg/kg	Wollenhaupt	residue level decree	
	Vanille GmbH	in its current version	
Lead	< 0,4	n.a.	
Cadmium	< 0,1	n.a.	
Mercury	< 0,02	< 0,02 *	
Arsenic	< 0,1	n.a.	
Aluminium	< 300	n.a.	
Copper	< 40	< 40 *	

* according to the regulation (EC) No. 396/2005

Pesticides:

In line with the European residue level decree (Regulation (EC) No. 396/2005) at date of delivery.

Contaminants:	This product is in accordance to the limit values mention	ed in regulation (EC) No. 1881/2006.
Other contaminats:	Benzo(a)pyrene: 10 μg/kg and Sum of benzo(a)- pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene ((45): 50,0 µg/kg **
	** according to the regulation (EC) No. 1881/2006	
Kosher:	This product is kosher certified.	
MSDS:	Non-hazardous product	
Wollenhaupt Vanille GmbH	Product Specification VANILLA	
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	according to ordinance on hazardous substances		
GMO:	no GMO-declaration required according to EC Regulations No 1829/2003 and 1830/20	03	
Radiation:	not radiated		
Allergens:	According to Regulation (EC) No. 1169/2011	included	cross-contamination:
	Celery and products thereof	no	no
	Cereals containing gluten and products thereof	no	no
	Crustaceans and products thereof	no	no
	Eggs and products thereof	no	no
	Fish and products thereof	no	no
	Milk and dairy products (incl. Lactose)	no	no
	Mustard and products thereof	no	no
	Nuts and nut products	no	no
	Peanuts and products thereof	no	no
	Sesame seeds and products thereof	no	no
	Soybeans and products thereof	no	no
	Sulphur dioxide and sulphites > 10mg/kg	no	no
	Lupines and products thereof	no	no
	Molluscs and products thereof	no	no

Vanillin, which is naturally included in vanilla beans, is said to occasionally cause allergic reactions. However, it is not mentioned as an allergen by Regulation (EC) No. 1169/2011.

All products and packing materials traded by us are in accordance with the respective European food legislation and are corresponding to regulation (EC) 178/2002.

Please respect the customary regulations and legal requirements when you are processing or trading this produce outside of the EU-territory

In any case of processing and/or trading the legal requirements, especially as to health and food law about full marking and labelling of the products are to be respected.

This document is valid without signature.

No legal rights can be derived from this data sheet for the buying party. The data provided does not release the customer from the necessity of due diligence and quality-control procedures before further processing.