

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

NIELSEN-MASSEY MADAGASCAR VANILLA POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1056, X1059

PRODUCTION:
33431



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey Madagascar vanilla powder		
Production	33431		
Product code	Content	EAN	Packaging
X1056	70g	025638220163	Glass bottle
X1059	1kg		Plastic bag

1.2 Scientific product information

Combined ingredient

Main use	flavoring
Ingredients	maltodextrin, vanilla bean extractives

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		fine powder	
Colour		cream	
Odour/taste		taste and aroma of vanilla	
Bulk density	g/cm ³	1,011	
Solubility		water soluble	
Vanillin	mg/kg	2300-2700	
Particle size	mesh	60 (85%)	

2.2 Microbiological data

Total plate count	Cfu/g	<25.000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

NIELSEN-MASSEY MADAGASCAR VANILLA POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1056, X1059

PRODUCTION:
33431



E Coli	Cfu/g	<0,3	
Salmonella	375 grams	negative	
Coliforms	Cfu/g	<0,3	
Staphylococcus aureus	Cfu/g	<10	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1590	
Energy	kcal/100g	380	
Protein	g/100g	0,31	
Carbohydrate:	g/100g	92,72	
Of which Sugars	g/100g	7,55	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,95	
Of which Saturated	g/100g	0,37	
Mono-unsaturated	g/100g	0,45	
Poly-unsaturated	g/100g	0,13	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,62	

2.4.2 Minerals

Sodium (Na)	mg/100g	83,68	
Calcium (Ca)	mg/100g	35,01	
Iron (Fe)	mg/100g	0	

2.4.3 Vitamins

A	mg	0	
C	mg	<1,0	

3. FOOD INTOLERANCE

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

NIELSEN-MASSEY MADAGASCAR VANILLA POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1056, X1059

PRODUCTION:
33431



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:

Nielsen-Massey Madagascar vanilla powder is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey Madagascar vanilla powder.

4. STORAGE CONDITIONS

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015

NIELSEN-MASSEY MADAGASCAR VANILLA POWDER
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1056, X1059

PRODUCTION:
33431



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
--	----------------

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This is the essence of Madagascar Bourbon Pure Vanilla on a alcohol-free, powder base. This vanilla powder fully dissolves in cold and hot liquids. It can be used in dry mixes (i.e. pancake, muffin and bread mixes), in liquid or color-sensitive products (i.e. icings and meringues) and as a flavoring for beverages (i.e. cocoa, cola or coffee). Use it also to add the flavor of Pure Vanilla to fresh fruit and baked goods. It is used measure for measure the same as Vanilla Extract.

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

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.