

PRODUCT SPECIFICATION

DATE OF ISSUE
01-10-2021


NIELSEN-MASSEY MEXICAN VANILLA EXTRACT
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1048, X1049, X1100, X1101

PRODUCTION:
200442



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey Mexican vanilla extract		
Production	200442		
Product code	Content	EAN	Packaging
X1048	60ml	025638110020	Glass bottle
X1049	118ml	025638110044	
X1100	500ml	025638115001	Plastic bottle 
X1101	1l	025638000079	

1.2 Scientific product information

Combined ingredient

Main use	flavoring
Ingredients	water, ethyl alcohol (35%) from sugar cane, sugar, vanilla bean extract
Production	Made from 100 grams of Mexican vanilla beans per liter extract, produced by Nielsen-Massey's unique cold process method of extraction.

1.3 Legislative product information

Country of Origin	The Netherlands		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2058413
	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	0,983	25°C
Solubility		water soluble	
Flash point	°C	27-32	

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Boiling point	°C	78-100	
Vanillin	g/100ml	0,04	

2.2 Microbiological data

Total plate count	Cfu/g	<20.000	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
E Coli	Cfu/g	<0,3	
Salmonella	25 grams	negative	
Coliforms	Cfu/g	<0,3	
Staphylococcus aureus	Cfu/g	<10	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1081	
Energy	kcal/100g	258,07	
Protein	g/100g	0,12	
Carbohydrate:	g/100g	6,89	
Of which Sugars	g/100g	6,89	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,38	
Of which Saturated	g/100g	0,18	
Mono-unsaturated	g/100g	0,12	
Poly-unsaturated	g/100g	0,08	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	18,00	
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Calcium (Ca)	mg/100g	19,5	
Iron (Fe)	mg/100g	0,75	

2.4.3 Vitamins

A	mg	0	
C	mg	<1,0	

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	✓

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Kosher	✓	Vegetarian	✓
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3.3 GMO Declaration:

Nielsen-Massey Mexican vanilla extract is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey Mexican vanilla extract.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Do not refrigerate. Keep away from direct heat or sunlight. Best kept at 16-27°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)	Flammable liquids, Category 3
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5.3 Labeling, directions for use:

5.3.1 Disclaimer:

These labeling directions are not required for packaging with a content of 125ml or less.

5.3.2 Hazards identification:

Hazard pictogram	
Signal Word	GHS02 Warning
Hazard Statements	H226 Flammable liquid and vapour

5.3.3 Safety Recommendation:

Prevention	P210 Keep away from heat/sparks/open flames/hot surfaces. — No smoking. P233 Keep container tightly closed. P241 Use explosion-proof electrical /ventilating /lighting /equipment. P243 Take precautionary measures against static discharge.
Response	P303+P361+P353 IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.

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Storage

P403+P235 Store in a well-ventilated area. Keep cool.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Mexican Pure Vanilla Extract is made from premium, hand-selected beans cultivated in Mexico, the original birthplace of the vanilla plant. Nielsen's proprietary cold extraction process gently draws out and preserves the vanilla's more than 300 flavor compounds, resulting in one of the world's most exceptional vanillas. A rich marriage of sweet and woody notes, the Mexican vanilla flavor profile has a deep, creamy, spicy-sweet character, similar to clove or nutmeg. Mexican Pure Vanilla Extract's unique flavor profile means it works especially well with chocolate, citrus fruits, cinnamon, cloves and other warm spices.

One table spoon vanilla extract (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.

6.2 Dictionary

NL	The Netherlands	Mexicaans vanille extract
GB	Great Britain (UK)	Mexican Vanilla Extract
DE	Germany	Mexikanischer Vanilleextrakt
FR	France	Extrait de vanille mexicaine
ES	Spain	Extracto de vainilla mexicana
PT	Portugal	Extrato de Baunilha Mexicana
IT	Italy	Estratto di vaniglia messicana
DK	Denmark	Mexicansk vaniljeekstrakt
NO	Norway	Meksikansk vaniljeekstrakt
SE	Sweden	Mexikanskt vaniljextrakt
FI	Finland	Meksikolainen vaniljauute
IS	Iceland	Mexíkóskur vanilluþykknir
CZ	Czech Republic	Extrakt z mexické vanilky
SK	Slovak Republic	Extrakt z mexickej vanilky
HU	Hungary	Mexikói vanília kivonat
HR	Croatia (Hrvatska)	Ekstrakt meksičke vanilije
GR	Greece	Μεξικάνικο εκχύλισμα βανίλιας
SI	Slovenia	Ekstrakt mehiške vanilije
PL	Poland	Ekstrakt z meksykańskiej wanilii
RO	Romania	Extract de vanilie mexicană
BG	Bulgaria	Екстракт от мексиканска ванилия
RU	Russian Federation	Экстракт мексиканской ванили
TR	Turkey	Meksika Vanilya Özü

7. DISCLAIMER

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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.