

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-10-2021


**NIELSEN-MASSEY ORGANIC BOURBON  
GROUND VANILLA BEANS**  
NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1099

**PRODUCTION:  
210337**

**NATUURLIJK  
NATUURLIJK**  
*special food ingredients*

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Nielsen Massey organic Bourbon ground vanilla beans		
<b>Production</b>	210337		
<b>Product code</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
X1099	500g	8718309839963	Plastic bag  PA/PE

### 1.2 Scientific product information

#### Single ingredient

<b>Main use</b>	Flavoring
<b>Description</b>	Organic Madagascar Bourbon Vanilla Beans ground to a fine uniform powder consistency.

### 1.3 Legislative product information

<b>Country of Origin</b>	Madagascar		
<b>Certification</b>	Organic	<b>Certification number</b>	103446
	<b>Institute</b>	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
Appearance		Powder	
Colour		Brown	
Odour/taste		Typical vanilla	
Ash	%	4,6	
Vanillin content	%	0,5-2,5%	
Solubility		water insoluble	
Particle size		~90 <500 microns	

### 2.2 Microbiological data

Total plate count	Cfu/g	<50.000	
Moulds	Cfu/g	<100	
Yeasts	Cfu/g	<100	
E Coli	Cfu/g	<10	

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Salmonella	Cfu/25g	negative	
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## 2.4 Nutritional Information

### 2.4.1 Nutritional Values

Energy	kJ/100g	866	
Energy	kcal/100g	207	
Protein	g/100g	4,2	
Carbohydrate:	g/100g	30,9	
Of which Sugars	g/100g	15,1	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	7,4	
Of which Saturated	g/100g	1,0	
Mono-unsaturated	g/100g	1,2	
Poly-unsaturated	g/100g	5,2	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g	Max 7	
Organic acid	g/100g		
Dietary fiber	g/100g	29,2	

### 2.4.2 Minerals

Sodium (Na)	mg/100g	18	
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## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains		
Celery and products thereof	✗		
Gluten (Wheat, Spelt and Kamut, Oat Barley, Rye, Triticale)	✗		
Crustaceans and Shellfish	✗		

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Eggs and egg products	X		
Fish	X		
Lupin and products thereof	X		
Milk and milk products	X		
Mustard and products thereof	X		
Tree Nuts (Oil, Meat, Nuts, Etc.)	X		
Peanut products (Oil, Meat, Nuts, Etc.)	X		
Sesame (Oil, Meat, Seeds, Etc.)	X		
Soy products (Flour, Oil, Proteins, Etc.)	X		
Sulfites and sulfur Dioxide	X		

Coeliacs	✓	Lactose intolerant	✓
Halal	✓ Not certified	Vegans	✓
Kosher	✓	Vegetarian	✓

### 3.3 GMO Declaration:

Organic Bourbon ground vanilla beans does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

## 4. STORAGE CONDITIONS

Storage conditions	Do not refrigerate, keep away from direct sunlight and heat. Keep in closed original packaging at: 15-27°C.
Shelf life	at least 24 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

### 5.2 Identifications of dangers:

<b>Classification of the substance</b> (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)

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## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Real Bourbon vanilla, The 'Queen of Herbs ". The miraculous wealth of natural vanilla flavor is unique. The growing, harvesting and fermenting of vanilla requires extensive experience, care and time. Only then its incomparable taste will develop. Everything is carefully done by hand. the vanilla beans are then carefully dried and ground. This dark brown vanilla powder is ideal for enriching many bakery products.

1 tea spoon  $\approx$  2 gram  $\approx$  1 vanilla bean

### 6.2 Dictionary

NL	The Netherlands	Vanille poeder
GB	Great Britain (UK)	Vanilla Powder
DE	Germany	Vanille pulver
FR	France	Vanille en poudre
ES	Spain	Vainilla Bourbon en polvo
PT	Portugal	Baunilha em pó
IT	Italy	Vaniglia in polvere
DK	Denmark	Vaniljepulver
NO	Norway	Vaniljepulver
SE	Sweden	Vaniljepulver
FI	Finland	Vanilja jauhettu
IS	Iceland	Vanilla
CZ	Czech Republic	Vanilka mletá
SK	Slovak Republic	Vaniglia
HU	Hungary	Vanília por
HR	Croatia (Hrvatska)	Vanila
GR	Greece	Βανίλια
SI	Slovenia	Vanilija v prahu
PL	Poland	Wanilia mielona
RO	Romania	Pudra de vanilie
BG	Bulgaria	ванилия
RU	Russian Federation	Ваниль сырая в
TR	Turkey	Vanilya Tozu

## 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.

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This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.