

PRODUCT SPECIFICATION

DATE OF ISSUE
01-10-2021

NIELSEN-MASSEY TAHITIAN VANILLA EXTRACT
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1091, X1092, X1093, X1094

PRODUCTION:
210138



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey Tahitian vanilla extract		
Production	210138		
Product code	Content	EAN	Packaging
X1091	60ml	025638310024	Glass bottle
X1092	118ml	025638310048	
X1093	500ml	025638315005	Plastic bottle 
X1094	1l		

1.2 Scientific product information

Combined ingredient	
Main use	flavoring
Ingredients	water, ethyl alcohol (35%), sugar, vanilla bean extract
Production	Made from 100 grams of Tahitian 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	0,994	25°C
Solubility		water soluble	
Flash point	°C	27-32	
Boiling point	°C	78-100	

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special food ingredients

Vanillin	g/100ml	0,04	
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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	1264	
Energy	kcal/100g	302	
Protein	g/100g	<0,1	
Carbohydrate:	g/100g	6,88	
Of which Sugars	g/100g	6,55	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,35	
Of which Saturated	g/100g	0,05	
Mono-unsaturated	g/100g	0,28	
Poly-unsaturated	g/100g	0,02	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,82	

2.4.2 Minerals

Sodium (Na)	mg/100g	16,21	
Calcium (Ca)	mg/100g	109	

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Iron (Fe)	mg/100g	0,36	
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2.4.3 Vitamins

A	mg	<1,0	
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	✓
Kosher	✓	Vegetarian	✓

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3.3 GMO Declaration:

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

3.4 Irradiation:

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

4. STORAGE CONDITIONS

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

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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

A favorite of pastry chefs around the world, Tahitian vanilla features a floral, fruity, cherry-like flavor. This vanilla is very susceptible to heat, making our exclusive cold extraction process a necessity in preserving its more than 300 flavor compounds. Use our Tahitian Pure Vanilla Extract to effortlessly add delicious, delicate vanilla flavor to such cold dishes as refrigerated and frozen desserts, pastry creams, fruit pies and sauces, smoothies, shakes, puddings and custards.

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	Tahitiaans vanille extract
GB	Great Britain (UK)	Tahitian vanilla extract
DE	Germany	Tahiti-Vanille-Extrakt
FR	France	Extrait de vanille de Tahiti
ES	Spain	Extracto de vainilla de Tahití
PT	Portugal	Extrato de baunilha do Taiti
IT	Italy	Estratto di vaniglia di Tahiti
DK	Denmark	Tahitisk vaniljeekstrakt
NO	Norway	Tahitisk vaniljeekstrakt
SE	Sweden	Tahitisk vanilj extrakt
FI	Finland	Tahitian vaniljauute
IS	Iceland	Tahitian vanilludropar
CZ	Czech Republic	Extrakt z tahitské vanilky
SK	Slovak Republic	Extrakt z tahitskej vanilky
HU	Hungary	Tahiti vanília kivonat
HR	Croatia (Hrvatska)	Tahitijski ekstrakt vanilije
GR	Greece	Εκχύλισμα βανίλιας Ταϊτής
SI	Slovenia	Tahitijski ekstrakt vanilije
PL	Poland	Ekstrakt z wanilii tahitańskiej
RO	Romania	Extract de vanilie de Tahiti
BG	Bulgaria	Екстракт от таитянска ванилия
RU	Russian Federation	Экстракт таитянской ванили
TR	Turkey	Tahiti vanilya özü

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.