

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015


NIELSEN-MASSEY CHOCOLATE EXTRACT
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1067, X1068, X1082

PRODUCTION:
104044



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey chocolate extract		
Production	104044		
Product code	Content	EAN	Packaging
X1065	60ml	025638840026	Glass bottle
X1066	118ml	025638840040	
X1081	530ml	025638840163	Plastic bottle 

1.2 Scientific product information

Combined ingredient

Main use: flavoring

Ingredients: water, ethyl alcohol (37%), cocoa extract (7%)

1.3 Legislative product information

Country of Origin	USA		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2058415
	Institute	Chicago Rabbinical Council (CRC)	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		brown	
Odour/taste		taste and aroma of chocolate	
Bulk density	g/cm ³	0,967	25°C
Solubility		water soluble	
Flash point	°C	32	
Boiling point	°C	78-100	
Ash	g/100g	0,0	

2.2 Microbiological data

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No microbial standards due to high alcohol

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	682	
Energy	kcal/100g	163	
Protein	g/100g	0,0	
Carbohydrate:	g/100g	1,0	
Of which Sugars	g/100g	0,0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,0	
Of which Saturated	g/100g	0,0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0,0	
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	0	
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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)	✗	✗	✗

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Crustaceans and Shellfish	X	X	X
Eggs and egg products	X	X	X
Fish and fish products	X	X	X
Lupin and products thereof	X	X	X
Milk and milk products	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products	X	X	X
Peanuts and peanut products	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 - E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Nielsen-Massey chocolate extract is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey chocolate 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:

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Classification of the substance
(Regulation (EC) No 1272/2008)


Flammable liquids, Category 3

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.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This is the essential flavor of chocolate. Not sweet or "milk chocolatey," this extract offers the full depth of dark chocolate, made from the finest cocoa beans. Use it to add an extra measure of chocolate flavor to dishes that have a chocolate base. It adds subtle distinction to a variety of foods. Use it in beverages and desserts, or to add a delectable topnote to sauces, chili and other spicy foods. It goes exceptionally well with chile peppers, tomatoes, legumes, and of course, vanilla.

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.

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This product specification replaces any previously issued specifications.