

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-10-2021

## NIELSEN-MASSEY COFFEE EXTRACT

NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1069, X1070, X1083

PRODUCTION:  
74778



## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

Product name	Nielsen-Massey coffee extract		
Production	74778		
Product code	Content	EAN	Packaging
X1069	60ml	025638870023	Glass bottle
X1070	118ml	025638870047	
X1083	530ml	025638870160	Plastic bottle

### 1.2 Scientific product information

#### Combined ingredient

Main use: flavoring

Ingredients: water, ethyl alcohol (35%), coffee extract (25%)

### 1.3 Legislative product information

Country of Origin	USA		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2058416
	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 coffee	
Bulk density	g/cm <sup>3</sup>	1,019	25°C
Solubility		water soluble	
Flash point	°C	27	
Boiling point	°C	78-100	

### 2.2 Microbiological data

No microbial standards due to high alcohol

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## 2.4 Nutritional Information

### 2.4.1 Nutritional Values

Energy	kJ/100g	996	
Energy	kcal/100g	238	
Protein	g/100g	2,51	
Carbohydrate:	g/100g	0,27	
Of which Sugars	g/100g	0,27	
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	3,22	

### 2.4.2 Minerals

Sodium (Na)	mg/100g	0,0	
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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)	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗

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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 coffee extract is free of genetically modified organisms.

### 3.4 Irradiation:

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

<b>Classification of the substance</b> (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.
Storage	P403+P235 Store in a well-ventilated area. Keep cool.

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

It has all the flavor of a cup of espresso without the need for brewing. Use this mellow coffee flavor to accentuate the flavor of chocolate, to add nuances to vanilla, and to complement everything from hot chocolate to tomato sauce.

Pure Coffee Extract lends richness and distinction to frozen desserts, baked goods and cocoa. Try it also in savory dishes such as stews and soups, gravy, salsas and spaghetti sauce for added richness and depth.

### 6.2 Dictionary

NL	The Netherlands	koffie extract
GB	Great Britain (UK)	coffee extract
DE	Germany	Kaffee-Extrakt
FR	France	Kaffee-Extrakt
ES	Spain	extracto de cafe
PT	Portugal	extrato de café
IT	Italy	estratto di caffè
DK	Denmark	ekstrakt kafe

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NO	Norway	kaffeekstrakt
SE	Sweden	kaffe extrakt
FI	Finland	kahviuute
IS	Iceland	kaffifykkni
CZ	Czech Republic	kávový extrakt
SK	Slovak Republic	kávový extrakt
HU	Hungary	kávó kivonat
HR	Croatia (Hrvatska)	ekstrakt kave
GR	Greece	kahviuute
SI	Slovenia	ekstrakt kave
PL	Poland	ekstrakt z kawy
RO	Romania	extract de cafea
BG	Bulgaria	екстракт от кафе
RU	Russian Federation	кофейный экстракт
TR	Turkey	kahve 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.

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

This product specification replaces any previously issued specifications.