

PRODUCT SPECIFICATION		DATE OF ISSUE 01-07-2023	 special food ingredients
NIelsen-MASSEY ORGANIC VANILLA EXTRACT NATUURLIJK NATUURLIJK PRODUCT CODE: X1050, X1052, X1090, X1057, X1095		PRODUCTION: 230297	

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Nielsen-Massey organic vanilla extract		
Production	230297		
Product code	Content	EAN	Packaging
X1050	60ml	025638610025	Glass bottle
X1052	118ml	025638610049	
X1090	500ml	025638615006	Plastic bottle 
X1057	1l	025638610018	
X1096	5l		

1.2 Scientific product information

Combined ingredient	
Main use	flavoring
Ingredients	water, organic ethyl alcohol (35%), organic vanilla bean extract
Production	Made from 100 grams of organic Madagascar Bourbon 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	organic	Certification number	013230
	Institute	Skal NL-BIO-01	
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	0,963	25°C

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Solubility		water soluble	
Flash point	°C	27-32	
Boiling point	°C	78-100	
Vanillin	g/100ml	0,15-0,28	

2.2 Microbiological data

Total plate count	Cfu/g	<25.000	
Moulds	Cfu/g	<100	
Yeasts	Cfu/g	<100	
E Coli	Cfu/g	<10	
Salmonella	25 grams	absent	
Coliforms	Cfu/g	absent	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	986	
Energy	kcal/100g	235,53	
Protein	g/100g	0,19	
Carbohydrate:	g/100g	1,89	
Of which Sugars	g/100g	1,7	
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	0,13	
Poly-unsaturated	g/100g	0,07	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,19	

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2.4.2 Minerals

Sodium (Na)	mg/100g	15,45	
Calcium (Ca)	mg/100g	34,59	
Iron (Fe)	mg/100g	0,29	

2.4.3 Vitamins

A	mg	0	
C	mg	<1,0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains		
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:

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

3.3 GMO Declaration:
Nielsen-Massey organic vanilla extract is free of genetically modified organisms.

3.4 Irradiation:
No radiation is used in the production of Nielsen-Massey organic 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.
Shelf life	At least 36 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:
Nielsen-Massey has a BRCGS certification, grade AA.

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.
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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

In almost every household in the USA and England, you will find a bottle in the kitchen. This heavenly delicious flavor is very easy to use and gives your creations that unique taste of real vanilla. You can use it for making cookies and cake or in sauces and hot drinks. Nielsen-Massey uses cold extraction to produce vanilla extract. This unique process protects the more than 250 different flavor components that a vanilla bean contains. This way of production takes a lot of time, up to five weeks. With this process you get a vanilla extract of a very high quality. Made from beans grown on the island of Madagascar, Madagascar Bourbon Pure Vanilla is the king of vanillas. Its creamy, sweet flavor blends beautifully with a variety of foods.

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	vanille extract
GB	Great Britain (UK)	vanilla extract
DE	Germany	Vanilleextrakt
FR	France	extrait de vanille
ES	Spain	extracto de vainilla
PT	Portugal	extrato de baunilha
IT	Italy	estratto di vaniglia
DK	Denmark	vanille ekstrakt
NO	Norway	vaniljeekstrakt
SE	Sweden	vanilj extrakt
FI	Finland	vaniljauute
IS	Iceland	vanilludropar
CZ	Czech Republic	vanilkový extrakt
SK	Slovak Republic	vanilkový extrakt
HU	Hungary	vaníliakivonat
HR	Croatia (Hrvatska)	ekstrakt vanilije
GR	Greece	εκχύλισμα βανίλιας
SI	Slovenia	izvleček vanilije
PL	Poland	ekstrakt waniliowy
RO	Romania	extract de vanilie

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BG	Bulgaria	екстракт от ванилия
RU	Russian Federation	экстракт ванили
TR	Turkey	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.

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

This product specification replaces any previously issued specifications.