

PRODUCT SPECIFICATION	DATE OF ISSUE 01-10-2021
NIELSEN-MASSEY PEPPERMINT EXTRACT NATUURLIJK NATUURLIJK PRODUCT CODE: X1075, X1076, X1086	PRODUCTION: 74776



1. PRODUCT IDENTIFICATION			
1.1 Supplier product information			
Product name	Nielsen-Massey peppermint extract		
Production	74776		
Product code	Content	EAN	Packaging
X1075	60ml	025638820028	Glass bottle
X1076	118ml	025638820042	
X1086	530ml	025638820169	Plastic bottle 
1.2 Scientific product information			
Combined ingredient			
Main use	flavoring		
Ingredients	ethyl alcohol (95%), peppermint oil (5%)		
1.3 Legislative product information			
Country of Origin	USA		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2125922
	Institute	Chicago Rabbinical Council (CRC)	
2. PRODUCT INFORMATION			
2.1 Physical and Chemical properties			
	Unit	Specification	Method
Appearance		liquid	
Colour		Colorless	
Odour/taste		taste and aroma of peppermint	
Bulk density	g/cm³	0,809	25°C
Solubility		water soluble	
Flash point	°C	19	
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	2880	
Energy	kcal/100g	688	
Protein	g/100g	0,0	
Carbohydrate:	g/100g	4,0	
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	0,0	
Poly-unsaturated	g/100g	0,0	
Transfatty acids	g/100g	0,0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,0	

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)	✗	✗	✗

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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 peppermint extract is free of genetically modified organisms.

3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey peppermint 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

Peppermint has been cultivated since Grecian times, and was brought to the New World early in its European settlement. Pure Peppermint Extract is made from the finest mint oils according to the strictest quality standards. Use it to flavor teas, to enhance fruit salads, or to complement chocolate in cakes, ice cream and icings. Peppermint is the signature flavoring of holiday candy canes. It goes well with vanilla, and is a surprising accompaniment to savory dishes such as lamb, pork and poultry.

6.2 Dictionary

NL	The Netherlands	pepermunt extract
GB	Great Britain (UK)	peppermint extract
DE	Germany	Pfefferminzextrakt
FR	France	extrait de menthe poivrée
ES	Spain	extracto de menta
PT	Portugal	extrato de hortelã-pimenta

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IT	Italy	estratto di menta piperita
DK	Denmark	pebermynte ekstrakt
NO	Norway	peppermynteekstrakt
SE	Sweden	pepparmyntsextrakt
FI	Finland	piparminttuute
IS	Iceland	piparmyntubykkni
CZ	Czech Republic	extrakt z máty peprné
SK	Slovak Republic	extrakt z mäty piepornej
HU	Hungary	borsmenta kivonat
HR	Croatia (Hrvatska)	ekstrakt paprene metvice
GR	Greece	εκχύλισμα μέντας
SI	Slovenia	ekstrakt paprene metvice
PL	Poland	ekstrakt z mięty pieprzowej
RO	Romania	extract de mentă
BG	Bulgaria	екстракт от мента
RU	Russian Federation	экстракт мяты перечной
TR	Turkey	nane 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.