

# PRODUCT SPECIFICATION

DATE OF ISSUE  
10-08-2023





**ORGANIC BOURBON VANILLA BEAN PASTE**  
NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1772, X1773, X1774, X1775, X1776

**PRODUCTION:**  
40462508

**NATUURLIJK**  
**NATUURLIJK**  
special food ingredients

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Organic Bourbon vanilla bean paste		
<b>Production</b>	40462508		
<b>Best before end</b>	01-08-2025		
<b>Product code</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
X1772	75g	8718309832889	Glas jar and plastic cap with warranty seal.
X1773	150g	8718309832896	Jar = amber glass Cap = 
X1774	300g	8718309832902	Plastic jar and screw lock cap with warranty seal.
X1775	1250g	8718309832919	Jar =  Cap = 
X1776	5kg	8718309832926	6l keg =  with warranty seal.

### 1.2 Scientific product information

#### Combined ingredient

<b>Main use</b>	Flavoring
<b>Flavoring ingredients</b>	Madagascar vanilla extract* *organic
<b>Non flavoring ingredients</b>	Sugar syrup*, water, exhausted vanilla bean seeds*, alcohol 3%vol*, xanthan gum *organic

### 1.3 Legislative product information

HS-code	0905 20		
Country of Origin	Madagascar		
Labeling guidelines for use in a food processing flavored product:	Organic vanilla extract and seeds or Organic natural vanilla flavor and seeds		
<b>Certification</b>	Organic	<b>Certification number</b>	103446
	<b>Institute</b>	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
Appearance		paste with seeds	
Colour		dark brown to black	

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Odour/taste		typical vanilla	
Vanillin content	%	≥ 0,05	
Flash point	°C	>60	
Bulk density		1,257	
Refractive index	°Brix	59,5	
Alcohol content	%v/v	3,0	

## 2.2 Microbiological data

Total plate count	Cfu/g	Not applicable, the product contains 3% alcohol by volume.
Moulds	Cfu/g	
Yeasts	Cfu/g	
E Coli	Cfu/g	
Salmonella	Cfu/25g	

## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains		
Celery and products thereof	✗		
Cereals containing gluten and products produced with these (wheat, rye)	✗		
Crustaceans and Shellfish	✗		
Eggs and products thereof	✗		
Fish and products thereof	✗		
Lupin and products thereof	✗		
Milk and products thereof (including Lactose)	✗		
Molluscs and products thereof	✗		
Mustard and products thereof	✗		
Nuts and products	✗		
Sesame seeds and products thereof	✗		

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Soy and products thereof	X		
Sulphite (E221 – E228)	X		

## 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓(not certified)	Vegetarian	✓

## 3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry 15-20°C.
Shelf life	24 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

### 5.2 Identifications of dangers:

**Classification of the substance** (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Bio Bourbon vanilla bean paste is made from vanilla extract with the addition of real seeds of the vanilla bean, combined in a slightly liquid base. It is used when the specific appearance of the vanilla seeds is desired. Organic vanilla bean paste is used in equal quantities as vanilla extract or to replace whole vanilla beans in a recipe.

One tablespoon of vanilla bean paste (15ml) is equivalent to one whole vanilla bean.

When baking, it is wise to mix the vanilla with the fat or butter of the ingredients. The fat coats the vanilla and protects it from volatilizing during the baking process.

### 6.2 Dictionary

NL	The Netherlands	Vanilleboon pasta
GB	Great Britain (UK)	Vanilla bean paste
DE	Germany	Vanilleschotenpaste
FR	France	Pâte de gousse de vanille
ES	Spain	Pasta de vainilla
PT	Portugal	Pasta de feijão de baunilha

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IT	Italy	Pasta di baccelli di vaniglia
DK	Denmark	Vaniljestangpasta
NO	Norway	Vaniljestangpasta
SE	Sweden	Vaniljstångspasta
FI	Finland	Vaniljapaputahna
IS	Iceland	Vanilla baunamauk
CZ	Czech Republic	Pasta z vanilkového lusku
SK	Slovak Republic	Pasta z vanilkového struku
HU	Hungary	Vaníliabab paszta
HR	Croatia (Hrvatska)	Pasta od mahuna vanilije
GR	Greece	Πάστα φασολιών βανίλιας
SI	Slovenia	Vanilijeva pasta
PL	Poland	Pasta z fasoli waniliowej
RO	Romania	Pastă de boabe de vanilie
BG	Bulgaria	Паста от ванилови зърна
RU	Russian Federation	Паста из ванильных бобов
TR	Turkey	vanilyalı fasulye ezmesi

## 6.3 Production flowchart

## 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.