

PRODUCT SPECIFICATION

DATE OF ISSUE
20-10-2023

Organic Bourbon vanilla extract
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1650, X1651, X1652, X1653

PRODUCTION:
38392510



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Bourbon vanilla extract		
Production	38392510		
Product code	Content	EAN	Packaging
X1650	100ml	8718309831721	Plastic bottle and screw lock cap with warranty seal. Bottle = Cap = Inner plug =
X1651	250ml	8718309831738	
X1652	500ml	8718309831745	
X1653	1000ml	8718309831752	

1.2 Scientific product information

Combined ingredient	
Main use	Flavouring
Composition	In descending order of weight; Bourbon vanilla extract*, water, alcohol*, caramel sugar syrup*, thickening agent: xanthan gum * from certified organic agriculture

1.3 Legislative product information

Country of Origin	Germany	EU / no EU agricultural farming	
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		viscous liquid	
Colour		brown	
Odour/taste		characteristically, vanilla smell and taste	
Alcohol	g/100g	15	

2.2 Microbiological data

Total plate count	Cfu/g	max. 5.000	
Moulds	Cfu/g	max. 100	
Yeasts	Cfu/g	max. 100	
Enterobacteriaceae	Cfu/g	max. 50	

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special food ingredients

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	537	
Energy	kcal/100g	128	
Protein	g/100g	0	
Carbohydrate:	g/100g	5,8	
Of which Sugars	g/100g	4,4	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0,1	

2.4.2 Minerals

Sodium (Na)	mg/100g	3,0	
Sodium chloride (NaCl)	mg/100g	8,0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Celery and celery products	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✓	
Chicken	✗		

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Crustaceans and Shellfish	X	X	
Eggs and egg products	X	X	
Fish and fish products	X	X	
Lupin and products thereof	X	X	
Milk and milk products (including Lactose)	X	✓	
Molluscs and products thereof	X	X	
Mustard and mustard products	X	X	
Nuts and nut products (almonds, hazelnuts, walnuts, cashew, pecan nuts, brazil nuts, pistachios, macadamia)	X	✓	
Peanuts and peanut products	X	X	
Sesame and sesame products	X	X	
Soybean and soybean products	X	X	
Sulphite (E221 – E228)	X	X	
Sulphur dioxide (>10mg/kg)	X	X	

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

3.3 GMO Declaration:

Organic Bourbon vanilla extract 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.

3.4 Irradiation:

Organic Bourbon vanilla extract is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept dark, cool and dry in a well-ventilated place.
Shelf life	24 months after production, under the above mentioned conditions.

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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 | Not classified. (non-hazardous)
(Regulation (EC) No 1272/2008)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Natural Bourbon Vanilla Extract for use in baking. Add this extract to your baking creations for that well-known, unsurpassed full vanilla flavor.

Dosage: for bakery products; 2 – 5 : 1000

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

7. DISCLAIMER

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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.