

PRODUCT SPECIFICATION

DATE OF ISSUE
04-12-2015

ORGANIC BOURBON VANILLA POWDER




NATUURLIJK NATUURLIJK PRODUCT CODE:
X1603, X1604, X1605, X1606, X1607

PRODUCTION:
15251710



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Bourbon vanilla powder		
Production	15251710		
Product code	Content	EAN	Packaging
X1603	10g	8718309830939	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1604	50g	8718309830946	
X1605	500g	8718309830892	
X1606	3,5kg	8718309830953	Drum = 
X1607	15kg	8718309830960	

1.2 Scientific product information

Single ingredient

Main use	Flavoring
Production method	Vanilla pods (beans) are fermented, dried (>40°C) and milled.

1.3 Legislative product information

Country of Origin	Comores		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Fine powder	
Colour		Dark brown till black	
Odour/taste		Typical vanilla	
Ash	%	3,6	
Vanillin content	%	>1,4	
Impurities	%	<0,001	
Particle size	mm	0,3-0,4	

2.2 Microbiological data

Total plate count	Cfu/g	<1.000	
Moulds	Cfu/g	<100.000	

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Yeasts	Cfu/g	<100.000	
E Coli	Cfu/g	<10.000	
Bacillus cereus	Cfu/g	<10.000	
Salmonella	Cfu/25g	absent	
Staphylococcus aureus		<100	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1332	
Energy	kcal/100g	317	
Protein	g/100g	3,9	
Carbohydrate:	g/100g	56,0	
Of which Sugars	g/100g	55,4	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	3,2	
Of which Saturated	g/100g	0,9	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	Max 7	
Organic acid	g/100g		
Dietary fiber	g/100g	24,4	

2.4.2 Minerals

Sodium (Na)	mg/100g	65	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Beef	✗	✗	✗

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Cacao	X	X	X
Carrot	X	X	X
Celery and celery products	X	X	X
Cereals containing gluten and products produced with these (wheat, rye)	X	X	X
Chicken	X	X	X
Coriander	X	X	X
Crustaceans and Shellfish	X	X	X
Eggs and egg products	X	X	X
Fish and fish products	X	X	X
Glutamate (added E620-E625)	X	X	X
Lupin and products thereof	X	X	X
Milk and milk products (including Lactose)	X	X	X
Molluscs and products thereof	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products	X	X	X
Peanuts and peanut products	X	X	X
Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E220 - E228)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓ Not certified	Vegans	✓
Kosher	✓ Not certified	Vegetarian	✓

3.3 GMO Declaration:

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Organic Bourbon vanilla powder 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 powder is not irradiated.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry. Max 20°C, max 60% relative humidity.
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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 (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Real Bourbon vanilla, The 'Queen of Herbs'. The miraculous wealth of natural vanilla flavor is unique. The growing, harvesting and fermenting of vanilla requires extensive experience, care and time. Only then its incomparable taste will develop. Everything is carefully done by hand. The vanilla beans are then carefully dried and ground. This dark brown vanilla powder is ideal for enriching many bakery products.

1 tea spoon ≈ 2 gram ≈ 1 vanilla bean

6.2 Dictionary

NL	The Netherlands	Vanille poeder
GB	Great Britain (UK)	Vanilla Powder
DE	Germany	Vanille pulver
FR	France	Vanille en poudre
ES	Spain	Vainilla Bourbon en polvo
PT	Portugal	Baunilha em pó
IT	Italy	Vaniglia in polvere
DK	Denmark	Vaniljepulver
NO	Norway	Vaniljepulver
SE	Sweden	Vaniljepulver
FI	Finland	Vanilja jauhettu
IS	Iceland	Vanilla
CZ	Czech Republic	Vanilka mletá

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SK	Slovak Republic	Vaniglia
HU	Hungary	Vanília por
HR	Croatia (Hrvatska)	Vanila
GR	Greece	Βανίλια
SI	Slovenia	Vanilija v prahu
PL	Poland	Wanilia mielona
RO	Romania	Pudra de vanilie
BG	Bulgaria	ванилия
RU	Russian Federation	Ваниль сырая в
TR	Turkey	Vanilya Tozu

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.