

PRODUCT SPECIFICATION

DATE OF ISSUE
30-05-2025

NATUURLIJK
NATUURLIJK
special food ingredients

ORGANIC BOURBON VANILLA POWDER

PRODUCT
CODE: 25

T130123M000000A130123

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Bourbon vanilla powder		
Product code	25		
Product number	Content	EAN	Packaging
1603	10g	8718309830939	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1790	35g	8718309833060	
1791	350g	8718309833077	
1720	5kg	8718309832414	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Flavouring
Production method	Vanilla pods (vanilla Bourbon Madagascar, vanilla planifolia, beans) are fermented, dried (>40°C) and ground. Then followed by debacterization by autoclave.

1.3 Legislative product information

CAS number	84650-63-5	HS code (customs)	09052000
Country of Origin	Madagascar		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Powder	
Colour		Dark brown	
Odour/taste		Characteristic of vanilla beans	
Bulk density	g/cm ³	0,450 +/- 0,050	
Humidity	%	≤ 12	
Granulometry	mm	< 0,5 (min. 90%)	
Vanillin content	%	≥ 1,30	

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2.2 Microbiological data

Total plate count	Cfu/g	≤ 1.000	
Yeasts and moulds	Cfu/g	≤ 50	
Enterobacteriaceae	Cfu/g	≤ 10	
E Coli	In 1g	absent	
Salmonella	In 25g	absent	
Anaerobia sulfito-reducing spore form	Cfu/g	≤ 100	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	The nutritional contribution of flavourings is considered negligible due to their very low dosage percentages in final products. Reason why we do not provide nutritional values. Furthermore, these products are exempted from the requirement of mandatory nutritional declaration by EC Regulation No. 1169/2011 - Annex V.
Energy	kcal/100g	
Protein	g/100g	
Carbohydrate:	g/100g	
Of which Sugars	g/100g	
Fat:	g/100g	
Of which Saturated	g/100g	
Dietary fiber	g/100g	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗

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Fish and products thereof			X		
Molluscs and products thereof			X		
Soy and products thereof			X		
Crustacea and products thereof			X		
3.2 Suitability for other diets:					
Coeliacs	✓	Lactose intolerant	✓		
Halal	✓	Vegans	✓		
Kosher	✓	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 comes into contact with genetically modified organisms.					
3.4 Irradiation:					
This product is not treated with ionizing radiation .					
3.7 Animal testing:					
This product is not tested on animals.					
3.8 Nanotechnology :					
No nanotechnology has been used in the production and processing of this product.					
4. STORAGE CONDITIONS					
Storage conditions	In closed original packaging. Must be kept cool, dark and dry. 15-27°C.				
Shelf life	36 months after production, under the above mentioned conditions.				
5. FOOD SAFETY					
5.1 Hygiene:					
This product is produced in a facility wit 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					
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.					

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Ingredients: ground Bourbon Madagascar vanilla beans

1,5 teaspoon $\approx$ 2,25 gram $\approx$ 1 vanilla bean = 1 tablespoon or 3 teaspoons vanilla extract

Dosage: 2,25:1000

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
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.