

PRODUCT SPECIFICATION

DATE OF ISSUE
16-06-2025

NATUURLIJK
NATUURLIJK
special food ingredients

ORGANIC BOURBON VANILLA EXTRACT

PRODUCT
CODE: 39

T250225M260225A250225

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Bourbon vanilla extract		
Product code	39		
Product number	Content	EAN	Packaging
1896	50ml	8718309834272	Brown glas bottle and white screw lock cap with warranty seal.
1650	100ml	8718309831721	
1651	250ml	8718309831738	Plastic bottle and screw lock cap with warranty seal.
1652	500ml	8718309831745	
1653	1L	8718309831752	Bottle =  Cap =  Inner plug = 
1808	5L	8718309833213	5l keg =  with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Flavouring
Composition	<i>categories of flavouring agents*</i> : Organic vanilla extract¹ <i>non flavouring ingredients:</i> water, organic caramel sugar syrup, organic ethanol alcohol, xanthan gum 99,6% of the total of the ingredients come from Organic Agriculture 100% of the total of the ingredients are of natural origin *According to regulation (CE) n°1334/2008 from December 16th , 2008. ¹From Vanilla Madagascar beans (Vanilla Planifolia) > 14 cm, with a vanillin content corresponding to the current crops available on the market.
Production method	Blend of raw materials

1.3 Legislative product information

CAS number	not applicable	HS code (customs)	33021090
EU food additive	not applicable		
Country of Origin	Frankrijk	EU / niet EU landbouw	
Certification	Organic	Certification number	103446

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	Institute	Skal NL-BIO-01	
Labeling Guidelines for Use in a Flavored Product for Food Processing		organic vanilla extract, or, natural vanilla extract, or, natural vanilla flavor	

To be used as a flavouring, not intended for direct consumption.

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		dikvloeibare vloeistof	
Colour		bruin tot donker bruin	
Odour/taste		typisch vanille	
Bulk density	g/cm ³	1,030 (+/- 0,010)	
Refractive index		1,3660 (+/- 0,0100)	
Alcohol content	%v/v	20,0 (+/- 1,0)	
Flashpoint	°C	39 (+/- 5)	
Vanillin content	%	< 0,1	

2.2 Microbiological data

Total plate count	Cfu/g	Not relevant in relation to the alcohol content of the product.
Moulds	Cfu/g	
Yeasts	Cfu/g	
E Coli	Cfu/g	
Salmonella	Cfu/g	

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	
Polyols	g/100g	
Starches	g/100g	
Others	g/100g	
Fat:	g/100g	

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Of which Saturated	g/100g	
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	

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	✗
Fish and products thereof	✗
Molluscs and products thereof	✗
Soy and products thereof	✗
Crustacea and products thereof	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

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.

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3.4 Irradiation:

This product is not treated with ionizing radiation .

3.5 BSE/TSE declaration:

The used ingredients for this product are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.

3.6 Residual Solvents:

This product fully complies with the ICH requirements regarding residual solvents. No solvents are likely to be present.

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.
Shelf life	60 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

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

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Flammable liquids, Category 3
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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	Danger
Hazard Statements	H226 Flammable liquid and vapour. H319 Causes serious eye irritation.

5.3.3 Safety Recommendation:

Prevention	P210 Keep away from heat/sparks/open flames/hot surfaces - No smoking. P233 Keep container tightly closed.
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	P280 Wear protective gloves/protective clothing/eye protection/face protection.
Response	P303+P361+P353 IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

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.

Ingredients: Bourbon vanilla extract*, water, caramel sugar syrup*, alcohol* 20% vol., xanthan gum
*Organic

Dosage: 5-15:1000

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

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TR	Turkey	vanilya özü
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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.