

PRODUCT SPECIFICATION

DATE OF ISSUE
01-09-2025







ORGANIC BOURBON VANILLA BEAN PASTE

PRODUCT
CODE: 46

T230123M20112024A230123

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Bourbon vanilla bean paste		
Product code	46		
Product number	Content	EAN	Packaging
1772	75g	8718309832889	Brown glass jar and black cap with warranty seal.
1773	150g	8718309832896	Bottle = glass, Cap = 
1774	300g	8718309832902	Plastic jar and screw lock cap with warranty seal.
1775	1250g	8718309832919	Jar =  Cap = 
1776	5kg	8718309832926	6l keg =  with warranty seal.

1.2 Scientific product information

Combined ingredient

Main use	Flavouring
Composition	<p><i>categories of flavouring agents* :</i> Organic vanilla extract¹ <i>non flavouring ingredients:</i> organic sugar syrup, water, organic vanilla seeds, xanthan gum E415</p> <p>98,91% of the total of the ingredients come from Organic Agriculture 100% of the total of the ingredients are of natural origin</p> <p>*According to regulation (CE) n°1334/2008 from December 16th , 2008.</p>
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	Madagascar		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Labeling Guidelines for Use in a Flavored Product for Food Processing	organic vanilla extract and seeds, or, natural vanilla extract and seeds, or, natural vanilla flavor and seeds.		

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

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		paste with seeds	
Colour		bruin tot donker bruin	
Odour/taste		typisch vanille	
Bulk density	g/cm ³	1,260 (+/- 0,050)	
Refractive index	°Brix	61,5 (+/- 2,0)	
Alcohol content	%v/v	3,0 (+/- 2,0)	
Flashpoint	°C	> 60	
Vanillin content	%	≥ 0,05	

2.2 Microbiological data

Total plate count	Cfu/g	No microbiological data analyzed. There is a heat treatment during the process which allows to reduce potential microbiological issues. This heating is used to manufacture the product (and not for food safety reasons). And the product contains alcohol.
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	
Of which Saturated	g/100g	
Mono-unsaturated	g/100g	

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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 come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation.

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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. In a cool, dark place, not in the refrigerator.
Shelf life	36 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)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Organic Bourbon vanilla bean paste is made with Vanilla Extract with the addition of real seeds from the vanilla pod, combined in a slightly viscous base. It is used whenever the distinctive look of vanilla seeds is desired. Vanilla Bean Paste is used measure for measure the same as Vanilla Extract or to replace whole vanilla beans in recipes.

Ingredients: sugar*, water, vanilla extract*, vanilla bean seeds*, alcohol 3%vol*, xanthan gum

*Organic

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

Dosage: 5-15:1000

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

For food use only. Store in a cool, dark place, not in the refrigerator

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
IT	Italy	Pasta di baccelli di vaniglia

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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	Vaniljeva 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

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.