



Form	TDS – Madagascar Bourbon Powder
Revision	05
Issue date	21-09-2022
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Technical Data Sheet

Product Name: MADAGASCAR BOURBON VANILLA POWDER

Product Code: MBOPOWDERMFG

1) Description

Powder containing Madagascar Bourbon Vanilla bean extractives

2) Ingredient Line

Maltodextrin and Vanilla Bean Extractives

Components meet Council Directive: Regulation (EC) No. 1334/2008

All ingredients are approved as GRAS: 21 CFR parts 169.175 and 170.30

3) Specifications

Appearance	Fine powder
Color	Tan
Vanillin	2300 – 2700 mg/Kg
Alcohol content	0

4) Organolyptic

The product meets the expected level of flavor and aroma

Flavoring:	Vanilla bean extractives
Non-flavoring:	Maltodextrine



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5) Microbiological

- Plate Count	- < 25.000	cfu/g
- Yeast	- < 10	cfu/g
- Mold	- < 10	cfu/g
- Coliform	- < 10	cfu/g
- E. Coli	- < 10	cfu/g
- Salmonella	- Negative / 25 g	

6) Nutritional Information

	Results per 100 g
Energy	380,11 kcal
Energy	1591 kJ
Calories from Total Fat	8,55 kcal
Total Fat	0,95 g
Saturated Fat	0,37 g
Polyunsaturated Fat	0,13 g
Monounsaturated Fat	0,45 g
Trans Fatty Acids	0 g
Cholesterol	<0,1 mg
Sodium	83,68 mg
Total Carbohydrate	92,72 g
Dietary Fiber	0,62 g
Sugars	9,68 g
Protein	0,31 g
Vitamin A	0 IU
Vitamin C	26,9 mg
Calcium	30,56 mg



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7) Allergen Declaration

Components according to Council Directive: Regulation (EC) No. 1169/2011

- | | |
|--|----|
| 1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof | No |
| 2. Crustaceans and products thereof | No |
| 3. Eggs and products thereof | No |
| 4. Fish and products thereof | No |
| 5. Peanuts and products thereof | No |
| 6. Soybeans and products thereof | No |
| 7. Milk and products thereof (including lactose) | No |
| 8. Nuts and products thereof * | No |
| 9. Celery and products thereof | No |
| 10. Mustard and products thereof | No |
| 11. Sesame seeds and products thereof | No |
| 12. Sulphur dioxide and sulphites | No |
| 13. Lupin and products thereof | No |
| 14. Molluscs and products thereof | No |

* almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*)

8) Packaging

High density polyethylene bags, drums

Components comply to: Regulation (EC) No. 1935/2004
Regulation (EC) No. 2023/2006
Regulation (EC) No. 10/2011



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9) Storage & Shelf Life

Storage Do not refrigerate, keep away from direct sunlight and heat.
Recommended storage conditions: 16 - 27°C

Shelf Life At least two years

10) Regulatory Declarations

This is to certify that all Vanilla Products sold and produced by Nielsen-Massey Vanillas International B.V., Leeuwarden, the Netherlands are GMO free.

The vanilla is made from all natural ingredients. It contains no artificial flavor or color.

The product is compliant to Food Irradiation Regulation, Regulation (EC) 1999/2
Regulation (EC) 1999/3

Upon departure from our dock the vanilla is fit for human consumption.

Certifications of Nielsen-Massey Vanillas International B.V., Leeuwarden:

* Kosher Yes
* Glutenfree Yes
* Organic N/A Skal Number 013230
USDA/NOP Number CU 815087
* Halal N/A

11) European distributor information:

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