

Product Specification
Orange Blossom Water

European distributor information:

Natuurlijk Natuurlijk
Celsiusstraat 56
6716 BZ Ede
The Netherlands

Phone number: +31 318 220 081
E-mail contact: sales@natuurlijkknatuurlijk.nl
Website: www.NatuurlijkNatuurlijk.eu

PRODUCT INFORMATION:

Product Name: Orange Blossom Water
Product Description: Orange Blossom Water
Ingredient Statement: Cane Alcohol, Glycerin, Natural Flavor, Orange Oil
Country of Manufacture: United States
Country of Origin for Raw Materials:
Cane Alcohol- United States, Argentina
Glycerin- Indonesia, Malaysia
Natural Flavors- Brazil, Germany, United States, China, France, India, Argentina, Malaysia
Orange Oil- Brazil, Germany, Mexico, United States

Product Sizes and Codes:

USA		CANADA		EU/UK	
Size	Code	Size	Product Code	Size	Product Code
2 oz	ROB2M	60 mL	ROB2CAN	60 mL	ROB2UK
4 oz	ROB4M	118 mL	ROB4CAN	118 mL	ROB4UKI
18 oz	ROB18M	236 mL	ROB18CAN	236 mL	ROB18UK
Gallon	ROBGAL	3.78 L	ROBGAL	3.78 L	ROBGAL
55 Gal.	ROBGALDR55				

Unit GTIN (UPC): 025638880992 (Gallon)
Case GTIN: 10025638880999 (Gallon)

Preparation and Storage Instructions:
Product is ready to use. Store at room temperature, away from direct sunlight and heat.

NUTRITIONAL & DIETARY COMPONENTS:

Based on 100g un-rounded analysis

Calories:	557	Protein:	0 g
Calories from Total Fat:	0	Vitamin A:	0 IU
Total Fat:	0 g	Vitamin C:	0 mg
Saturated Fat:	0 g	Vitamin D:	0 mg
Polyunsaturated Fat:	0 g	Calcium:	0 mg
Monounsaturated Fat:	0 g	Iron:	0 mg
Trans Fatty Acids:	0 g	Potassium:	0 mg
Total Carbohydrates:	40 g	Cholesterol:	0 mg
Dietary Fiber:	0 g	Sodium:	0 mg
Sugars (Total):	0 g		
Sugars (Added):	0 g		

GENERAL ALLERGEN STATEMENT:

Nielsen-Massey Vanillas maintains a strict allergen control program to carefully exclude all major food allergens defined by FALCPA, the Food Allergen Labeling and Consumer Protection Act of 2003.

Our program has three pillars:

- 1. Careful selection of suppliers/manufacturers of ingredients:** Our ingredients are the highest quality producers can provide to us. We require reliable information about any risks involving allergens in raw materials. See the chart below for details.
- 2. Eliminating cross contamination risks:** Incoming inspection is key to preventing unintentional sources of allergens from entering the plant by shipping contamination. Our personnel carefully inspect trucks and packages to prevent unknown or unclean materials from entering the plant.
- 3. Maintenance of a dedicated plant:** NMV operates a dedicated facility which does not process any material containing common allergens. This virtually eliminates the risk of processing cross contamination in our operation. Contingency and secondary manufacturing facilities may have allergens on-site which are included in the chart below.

ALLERGENS AND SENSITIVITIES:

Test	Present in Product	Present in Other Products Manufactured on the Same Lone	Present in the Same Manufacturing Facility
Tree nuts, oil, meats, etc.	NO	YES	YES
Peanuts: oil, meats	NO	YES	YES
Milk or milk products	NO	YES	YES
Eggs or egg products	NO	NO	NO
Wheat/Gluten products	NO	YES	YES
Soy products	NO	YES	YES
Shellfish, Crustaceans, Molluscs	NO	YES	YES
Fish	NO	YES	YES
Sulfites/Sulfur Dioxide	NO	YES	YES
Sesame	NO	YES	YES
Mustard	NO	YES	YES
Celery	NO	YES	YES
Lupin	NO	NO	NO

PHYSICAL & CHEMICAL SPECIFICATION:

Test	Method	Tolerance Level
Specific Gravity	FDA BAM	0.909 Minimum at 25°
Weight/Gallon	FDA BAM	7.58 Minimum lbs/gal
Refractive Index	FDA BAM	1.386 to 1.416 at 20°C

ORGANOLEPTIC SPECIFICATION:

Characteristic	Description
Flavor	Orange blossoms when diluted as directed
Aroma	Orange blossoms when diluted as directed
Texture	Pourable, like water

INTENDED USE STATEMENT:

Product contains no known allergens and is intended for use by the general public as a flavoring agent. Product is NOT intended to be consumed directly from the container (at full strength), as is to be used as a flavoring agent in RTE and processed foods and beverages.

SHIPPING & STORAGE (Gallon):

Pack Size: 1 gallon

Packaging Material: HDPE jug

Case Pack Size: 4 gals.

Unit Dimensions (in): 11 x 5.5 x 5.5

Unit Weight (Gross-lbs. approx.): Varies

Case Dimensions (in): 12 x 12 x 12

Case Cube (Cubic Feet): 1

Case Weight (Gross-lbs. approx.): 37

Cases per Layer: 9

Layers per Full Skid: 5

Cases per Full Skid: 45

Units per Full Skid: 180

Shipping & Storage Temperature: Product shall be shipped to maintain ambient temperatures (60-80°F)

Sealed Shelf Life: 3 years sealed when stored away from direct sunlight and heat

Open Shelf Life: 3 years

LOT CODE DESCRIPTION:

Nielsen-Massey Vanillas lot code, i.e., 27864, is a numeric code placed on each product label at the time of production. It is directly related to a unique worksheet that is used to produce the specific product. These worksheets are sequentially numbered and provide procedures and material lots used to produce this product.

For industrial products, code dating is indicated by a Manufacture date month and year, i.e. Feb 2017, on the case. For retail products/food service, code dating is indicated by a Best By month and year, i.e. Feb 2017, on the bottle.

PRODUCT LABEL (Gallon):

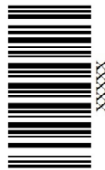
NIELSEN-MASSEY VANILLAS, INC.

1550 SHIELDS DR., WAUKEGAN, IL 60085

1 GALLON (3.78 LITERS)

ORANGE BLOSSOM WATER FLAVOR

ROBGAL



LOT: XXXXX
BEST BEFORE: JAN/2023



INGREDIENTS: CANE ALCOHOL, GLYCERINE, NATURAL FLAVOR, ORANGE OIL

PRODUCT CERTIFICATES:

	Certifying Body
SQF, Food Safety Code for Manufacturing	Eurofins
Kosher Certification	cRc
Gluten Free	Gluten Free Certification Organization (GFCO)
Non-GMO	Non-GMO Project



PRODUCT CLAIMS:

	Description
Vegan/Vegetarian Suitable	No animal products, by-products, or dairy products used in the production of flavored extracts.
Regulatory Status	Compliant with US FEMA-GRAS regulations and EC Regulation 1334/2008 as a natural flavoring substance.

CHANGE & UPDATE LOG:

Date	Description of Change/ Update	Change By
10.19.18	New	PF
04.13.20	New label and analytical revisions	PF
06.01.21	Revised formulation	PF
10.27.22	New format, COO updates	NM