

Product Specification
Pure Almond Extract

European distributor information:

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PRODUCT INFORMATION:

Product Name: Pure Almond Extract

Product Description: Pure Almond Extract (single fold)

Country of Manufacture: United States

Ingredient Statement: Cane Alcohol, Water, Bitter Almond Oil.

Ingredient	Country of Origin	Component Source
Cane Alcohol	Argentina, United States	Sugarcane
Water	United States	Municipal
Bitter Almond Oil	China, France, United States	Apricot kernel

Product Size and Code:

USA		CANADA		EU/UK	
Size	Code	Size	Product Code	Size	Product Code
2 oz	RAL2M	60 ml	RAL2CAN	60 ml	RAL2UK
4 oz	RAL4M	118 ml	RAL4CAN	118 ml	RAL4UKI
8 oz	RAL8EA	531 ml	RAL18CAN	530 ml	RAL18UK
18 oz	RAL18M	3.78 L	RALGAL	3.78 L	RALGAL
Gallon	RALGAL				
55 Gallon	RALGALDR55				

Unit GTIN (UPC): 025638830997 (Gallon)

Case GTIN: 10025368830994 (Gallon)

Preparation and Storage Instructions:

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

100g NUTRITION:

Calories	420	Sodium	0 mg
Protein	0 g	Potassium	0 mg
Total Carbohydrate	0 g	Vitamin D	<0.55 mcg
Fiber	0 g	Calcium	0 mg
Sugar	0 g	Iron	0 ppm
Added Sugar	0 g		
Total Fat	0 g		
Saturated Fat	0 g		
Trans Fat	0 g		
Cholesterol	<1.0 mg		

GENERAL ALLERGEN STATEMENT:

Nielsen-Massey Vanillas maintains a strict allergen control program to carefully exclude all major food allergens defined by the U.S. Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act of 2021.

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.
- 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 inspects 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:

	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Facility
Tree nuts	NO	YES	YES
Peanuts	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, Mollusks	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	Tolerance Level
Density at 25° C	Minimum 0.8530 g/mL
Weight/Gal	Minimum 7.12 lbs/gal
Refractive Index	1.3520 to 1.3820 at 20° C

ORGANOLEPTIC SPECIFICATION:

Characteristic	Description
Appearance/Color	Colorless
Flavor	Almond
Aroma	Almond-like
Texture	Pourable, like water

INTENDED USE STATEMENT:

Product is intended for use as a flavoring agent in foods and beverages.

SHIPPING & STORAGE (Gallon):

Pack Size: 1 gallon

Packaging Material: HDPE Jug

Case Pack Size: 4 gallons

Unit Dimensions (inches): 11 x 5.5 x 5.5

Unit Weight (approximate gross lb): Varies

Case Dimensions (inches): 12 x 12 x 12

Case Cube (cubic feet): 1

Case Weight (approximate gross lb): 37

Cases per Layer: 9

Layers per Full Skid: 4

Cases per Full Skid: 36

Units per Full Skid: 144

Shipping & Storage Temperature: Product shall be shipped to maintain ambient temperatures (59°-77°F / 15°-25°C)

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

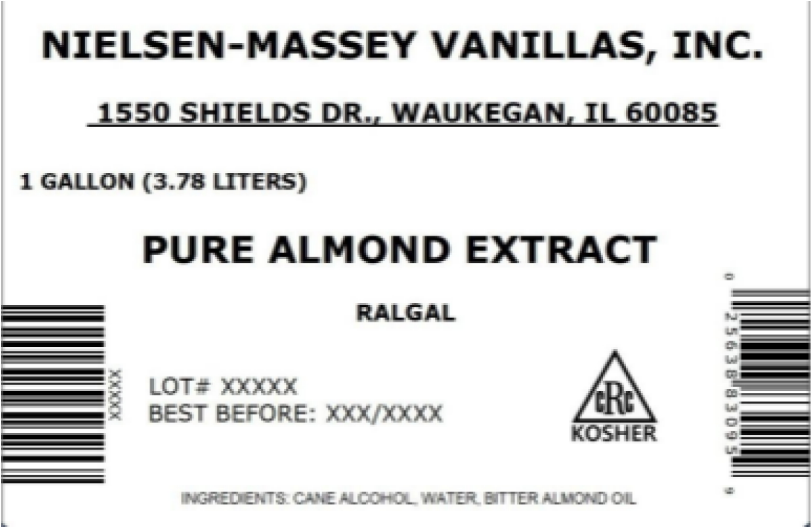
LOT CODE DESCRIPTION:

Nielsen-Massey Vanillas lot code is a numeric code placed on each product label at the time of production (ex: 27864). 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.

DATE CODING:

For industrial products, date coding is indicated by the manufacture month and year on the case (ex: FEB/2017). For retail/food service products, date coding is indicated by a Best Before month and year on the label (ex: FEB/2017).

PRODUCT LABEL (Gallon):



*Label information may vary based on country-specific regulations

PRODUCT CERTIFICATION:

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



PRODUCT CHARACTERISTICS:

Vegan/Vegetarian Suitable	No animal products or by-products are used in the production of Nielsen-Massey vanilla products or flavors.
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STATEMENT OF CHANGE:

In the event of updates or changes to this specification affecting the safety or integrity of this product, Nielsen-Massey will provide communication to active customers.

Document History		
Date	Changes Details	Version Number
09.19.19	New	1
03.12.20	Revisions to allergen section	2
09.29.22	Formatting revision and update to country of origin for almond oil	3
09.24.24	Added 8oz size, updated format	4

Product Specification	Owner: Nicole Mendez	Approved by: Susan Swasey
Controlled Document when viewed in T:\IQC\IQC Team\SQF\SQF New Programs or when stamped "Controlled"		

