



**Date Issued:** 01.02.20  
**Date of Last Revision:** 01.12.23  
**Date of Last Review:** 01.12.23  
**Version:** 1.5

## Product Specification

### Pure Chocolate Extract

#### European distributor information:

Natuurlijk Natuurlijk  
Celsiusstraat 56  
6716 BZ Ede  
The Netherlands

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

#### **PRODUCT INFORMATION:**

**Product Name:** Pure Chocolate Extract

**Product Description:** Pure Chocolate Extract

**Ingredient Statement:** Water, Cane Alcohol, Cocoa Extractives

**Manufactured In:** United States

#### **Product Size and Code:**

USA		CANADA		EU/UK	
Size	Code	Size	Product Code	Size	Product Code
2 oz	RCH2M	60 ml	RCH2CAN	60 ml	RCH2UK
4 oz	RCH4M	118 ml	RCH4CAN	118 ml	RCH4UKI
18 oz	RCH18M	531 ml	RCH18CAN	530 ml	RCH18UK
Gallon	RCHGAL	3.78 L	RCHGAL	3.78 L	RCHGAL
55 Gallon	RCHGALDR55				

**Unit GTIN (UPC):** 025638840996 (Gallon)

**Case GTIN:** 10025368840993 (Gallon)

#### **Preparation and Storage Instructions:**

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



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## NUTRITIONAL & DIETARY COMPONENTS:

Based on 100g un-rounded analysis

Calories:	170	Protein:	0 g
Calories from Total Fat:	5	Vitamin A:	0 IU
Total Fat:	0.5 g	Vitamin C:	0 mg
Saturated Fat:	0 g	Vitamin D:	0 mcg
Polyunsaturated Fat:	0 g	Calcium:	1 mg
Monounsaturated Fat:	0 g	Iron:	0 mg
Trans Fatty Acids:	0 g	Potassium:	10 mg
Total Carbohydrates:	0.5 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:

- 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.
- 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.
- 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:

Test	Present in Product	Present in Other Products Manufactured on the Same Line	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	NO	NO
Eggs or egg products	NO	NO	NO
Wheat/Gluten products	NO	YES	YES
Soy products	NO	YES	YES
Shellfish, Crustaceans, Molluscs	NO	NO	NO
Fish	NO	NO	NO
Sulfites/Sulfur Dioxide	NO	YES	YES
Sesame	NO	YES	YES
Mustard	NO	NO	NO
Celery	NO	YES	YES
Lupin	NO	YES	YES



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#### PHYSICAL & CHEMICAL SPECIFICATION:

Test	Method	Tolerance Level
Specific Gravity		0.9695 ± 0.0150 at 25° C
Refractive Index		1.3528 ± 0.0120 at 20° C

#### ORGANOLEPTIC SPECIFICATION:

Characteristic	Description
Appearance/Color	Dark Brown
Flavor	Chocolate
Aroma	Chocolate-like
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:

**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:** 4

**Cases per Full Skid:** 36

**Units per Full Skid:** 144

**Shipping & Storage Temperature:** Product shall be stored 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



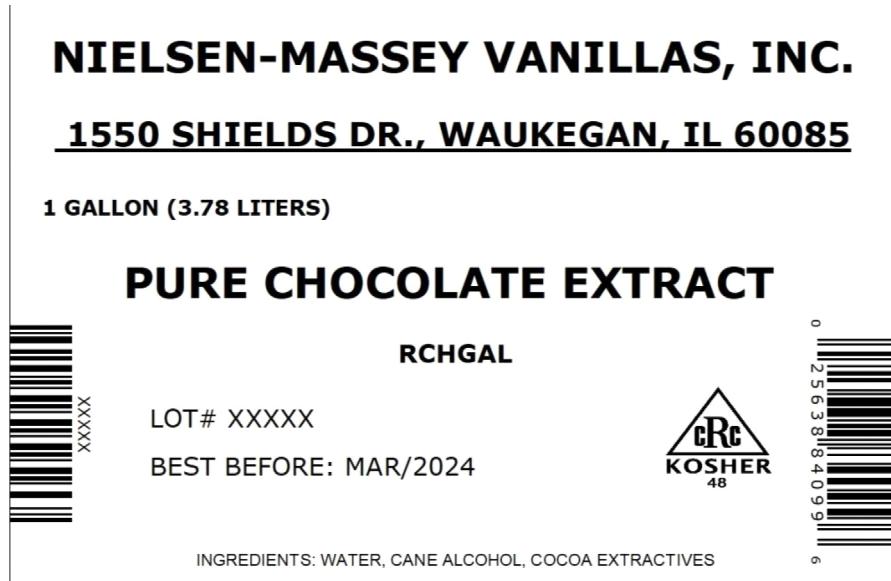
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#### LOT CODE DESCRIPTION:

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):



\*\*Product title and ingredient nomenclature may vary based on region specific regulations\*

#### 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



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#### PRODUCT CLAIMS:

		<b>Description</b>
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 best practices and EC Regulation 1334/2008 as a natural flavoring substance.

#### CHANGE & UPDATE LOG:

<b>Date</b>	<b>Description of Change/ Update</b>	<b>Change By</b>
01.02.20	New	PF
05.14.20	Update to general allergen statement	NM
01.20.22	Revised weight/gallon and density values	KK
06.27.22	Revised alcohol content to 16% from 15%	KK
09.30.22	New format	NM
1.12.23	Updated nutritional, origin, allergens, and physical specs	NM