

Product Specification



VANI-STAR/NAT. VANILLE AROMA/KAR/4 X 1KG 2.01363.521

1. GENERAL INFORMATION

Article number:	2.01363.521
Product denomination:	Natural Vanilla Flavour
Product description:	Backstable natural vanilla flavour with vanilla seeds
Technological information	Bakestable

2. APPLICATION / DOSAGE

Vanilla flavouring, manufactured by using ingredients including high quality vanilla extracts and vanilla seeds.

3. SENSORY

Taste:	sweet, vanilla
Odor:	sweet, slightly like vanilla
Colour:	white to light brownish, brown spots
Texture:	powder

4. COMPOSITION (according to EEC 1334/ 2008)

Flavouring ingredients (in descending order)

Ingredients	Value	%
Flavouring preparation	3	%
natural flavouring substances	0,1	%

Other ingredients (in descending order)

Ingredients	Value	%
Sugar	85,0	%
Maltodextrin	10,0	%
Exhausted vanilla seeds	2,0	%

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5. STATUS OF THE FLAVOURING

Natural vanilla flavouring

6. NUTRITIONAL VALUES

Nutritional data per 100g product

Energy Kcal	383
Energy KJ	1.627
Protein total	0,0 g
Carbohydrates total	95,7 g
Fat total	0,0 g

7. MICROBIOLOGICAL PARAMETERS

Microbiological data	Maximum	Method
Total plate count	10.000 cfu	QC1520
Coliform bacteria	neg/g	QC1520
E.coli	neg/g	QC1520
Yeasts	100/g	QC1520
Moulds	100/g	QC1520
Salmonella	neg/25G	QC1520

8. PHYSICAL / CHEMICAL PARAMETERS

Parameters	Minimum	Maximum	Method
Bulk density	490,0 g/l	590,0 g/l	QC1521
Water content		4,0 g/100g	QC1508

9. PACKAGING / STORAGE CONDITIONS

Primary packaging: alu-compound foil
 Secondary packaging: cardbox
 Shelf life: 24 months
 Storage conditions: 18 - 24°C

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10. GMO STATEMENT

This product will not be subjected to labelling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

11. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

Cow's milk protein	?	
Lactose	-	
Hen's egg	?	
Soy protein	?	
Soy oil	-	
Gluten	?	
Wheat	?	
Rye	-	
Beef	-	
Pork	-	
Chicken	-	
Fish	-	
Molluscs and crustaceans	-	
Maize	-	
Cocoa	-	
Legumes / Pulses	-	
Nuts	?	
Nut oil	-	
Peanuts	-	
Peanut oil	-	
Sesame	-	
Sesame oil	-	
Glutamate (E620 - E625)	-	
Sulphite (E220 - E228) > 10ppm	-	
Coriander	-	
Celery	-	
Carrot	-	
Mustard	-	
Lupine	?	

12. ADDITIONAL INFORMATION

Food legislation directives:

Directive 2003/114/EC (miscellaneous additives)
Directive 94/36/EC (colourants)
Directive 2003/89/EC (directive for labelling)
Directive 1334/2008/EC (Flavourings)

Certification:

ISO 9001:2008 and BRC

Contaminants

The heavy metal content of the product corresponds to the requirements of the Council Directive 1881/2006 EEC for use in foodstuffs and to source materials for their production.

Pesticides Residues:

The product complies with Council Directives 396/2005/EC, 178/2006/EC, 149/2008/EC and 206/2008/EC relating to the fixing of maximum levels for pesticides residues in foodstuffs.

Aflatoxin Content:

The product corresponds to the requirements of the regulation 1881/2006.

Suitability of the product for:

Diets	Suitability
Celiacs	no info
Halal	yes
Kosher	yes
Lactose intolerance	yes
Vegans	yes
Vegetarians	yes

Certificates	Availability
Kosher Certificate	no
Halal Certificate	no

According to our knowledge any information mentioned above is correct and true.
Relevant parameter for release are subject to control of versions.
No update service.