

Product Specification

MAURITIUS VANILLA FLAVOURING /BOX/4 X 1_EN 2.01800.111

1. GENERAL INFORMATION

Article number: 2.01800.111
 Product denomination: Vanilla flavouring
 Product description: Vanilla flavouring. Recommended dosage: 5g/kg

2. SENSORY

Taste: vanilla
 Odor: vanilla
 Colour: brown
 Texture: liquid

3. COMPOSITION (according to EEC 1334/ 2008)

Flavouring ingredients (in descending order)

Ingredients	Value	%
Flavouring substances		%
Natural flavouring substances		%
Flavouring extracts		%

Other ingredients (in descending order)

Ingredients	Description	E-No.	%	Source
Water				
Propylene glycol	Propylene glycol (1,2-Propandiol)	E1520	14,2%	
Caramel sugar syrup				
Thickener	Xanthangum	E415		
Acidity regulator	Citric acid	E330		
Preservative	Potassium sorbate	E202		

4. NUTRITIONAL VALUES

Nutritional data per 100g product

Energy KJ	263
Energy Kcal	63
Fat total	0,0 g
Saturated Fat	0,0 g
Carbohydrates total	1,5 g

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Mono-Disaccharides	0,4 g
Protein total	0,1 g
Salt	0,0 g
Sodium	0,0 mg
Fiber	0,0 g

5. MICROBIOLOGICAL PARAMETERS

Parameters	Target	Minimum	Maximum	Method
Total viable count cfu/g			10.000/G	
Yeast cfu/g			100/G	
Moulds cfu/g			100/G	
Coliform bacteria cfu/g			NEG/G	
E. coli cfu/g			NEG/G	
Salmonella cfu/25g			NEG/25G	

6. PHYSICAL / CHEMICAL PARAMETERS

Parameters	Target	Minimum	Maximum	Method
pH Value	3,25	3	3,5	

7. STATUS OF THE FLAVOURING

Flavouring

8. PACKAGING / STORAGE CONDITIONS

Primary packaging: PE bottle 1 KG
 Secondary packaging: carton 4X1 KG
 Storage conditions: 18 - 24°C
 Shelf life: 18 months

9. GMO STATEMENT

This product will not be subjected to labeling 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.

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10. ALLERGENES (according to alba)

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

Cow's milk protein	-
Lactose	-
Hen's egg	-
Soy protein	-
Soy oil	-
Gluten	-
Wheat	-
Rye	-
Barley	-
Oats	-
Spelt	-
Kamut	-
Beef	-
Pork	-
Chicken	-
Fish	-
Molluscs and crustaceans	-
Maize	-
Cocoa	-
Legumes / Pulses	-
Nuts	-
Almond	-
Hazelnuts	-
Walnuts	-
Cashew	-
Pekan nuts	-
Brazil nuts	-
Pistacchio nuts	-
Macadamia/Queensland nuts	-
Peanuts	-
Sesame	-
Glutamate (E620 - E625)	-
Sulphite (E220 - E228) > 10ppm	-
Coriander	-
Celery	-
Carrot	-
Mustard	-
Lupine	-

11. ALLERGENES (according to FIC)

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Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-
Crustaceans	-
Eggs	-
Fish	-
Peanuts	-
Soy	-
Milk and products thereof (including lactose)	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia, Queensland nuts)	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	-
Lupine	-
Molluscs	-

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12. ADDITIONAL INFORMATION

Food legislation Directives / Regulation:

Regulation (EU) 1169/2011 on the provision of food information to consumers
Regulation (EC) 1333/2008 (food additives)
Regulation (EU) 231/2012 (specifications for food additives)
Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

Suitability of the product for:

Diets	Suitability
Celiacs	yes
Halal	no
Kosher	no
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.