



PRODUCT SPECIFICATION

Premium Clean Label Vanilla Paste

Product name:										
Article number:	10166									
Name of the food:	Vanilla paste									
Customs tariff number:	21069059									
Country of origin:	Germany									
Field of application:	A natural vanilla paste made using pure vanilla extract and vanilla pod powder for the commercial production of ice cream, cream, creams, puddings, fillings, curd, yogurt and kefir masses, confectionery items, shakes, milkshakes and much more. Gives your creations a typical vanilla flavor with a light yellow appearance and fine, visible vanilla pod pieces.									
Product description:										
Appearance:	brown-yellow viscous paste with visible vanilla bean pieces									
Odor:	vanilla with bourbon vanilla note									
Taste:	strong vanilla flavor with bourbon vanilla note									
Recommended dosage:	30 g : 1000 g final product depending on the respective product properties									
Ingredients:	Invert sugar syrup, water, bourbon vanilla extract (8%), spent bourbon vanilla powder (1%), sugar, caramel sugar syrup, natural flavoring, stabilizer xanthan gum, carrot juice concentrate, safflower extract, maltodextrin.									
Ethanol content (calculated):	4,5 % mas									
Labeling recommendation for prepacked foods:										
	Vanilla paste (Invert sugar syrup, water, bourbon vanilla extract (8%), spent bourbon vanilla powder (1%), sugar, caramel sugar syrup, natural flavoring, stabilizer xanthan gum, carrot juice concentrate, safflower extract, maltodextrin)									
Labeling recommendation for non-prepacked foods:										
	No subject to labeling									
Physico-chemical parameters:										
<table border="1"><thead><tr><th>Parameter</th><th>Value</th><th>Specification</th></tr></thead><tbody><tr><td>pH value (20 °C; potentiometric)</td><td></td><td>5 +/- 0,5</td></tr><tr><td>Brix (20 °C; refractometric)</td><td>°Brix</td><td>54 +/- 3</td></tr></tbody></table>	Parameter	Value	Specification	pH value (20 °C; potentiometric)		5 +/- 0,5	Brix (20 °C; refractometric)	°Brix	54 +/- 3	
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Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 ⁴
Yeasts (cfu/g)	<10 ²
Molds (cfu/g)	<10 ²

Nutritional information per 100 g (calculated):

Energy:	1018 kJ / 240 kcal
Fat:	0,2 g
of which saturates:	0 g
Carbohydrate:	53 g
of which sugars:	47 g
Fiber:	1,0 g
Protein:	0,2 g
Salt:	0,06 g

Allergens according to Regulation (EU) 1169/2011:

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds (<i>Amygdalus communis</i> L.)		X
Hazelnuts (<i>Corylus avellana</i>)		X
Walnuts (<i>Juglans regia</i>)		X
Cashews (<i>Anacardium occidentale</i>)		X
Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts (<i>Bertholletia excelsa</i>)		X
Pistachio nuts (<i>Pistacia vera</i>)		X
Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>)		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		X
Eggs and products thereof		X
Lupin and products thereof		X
Molluscs and products thereof		X



Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Information on nanotechnology and ionizing radiation:

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	yes	no
halal	no	no
vegetarian	yes	
vegan	yes	

Declaration of Conformity for Packaging Materials:

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

Minimum shelf life: 24 months

Storage conditions: cool (8-22 °C), dark, dry

Packaging:

10166-19-01 1.5 kg plastic cans with tamper-evident lid; 6 cans per carton
12 boxes per layer; 5 layers per pallet = 60 boxes

10166-05-01 5 kg plastic bucket with tamper-evident lid;
18 buckets per layer, 5 layers per pallet = 90 buckets

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The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.
Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.
Improper transport and/or improper storage may result in quality changes that are beyond our control.
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