



# PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Vanilla flavor EXTRA</b>
<b>Product number:</b>	<b>10188</b>
<b>Name of the food:</b>	<b>Flavoring with vanilla taste</b>
<b>Product description:</b>	A baking and confectionery flavoring for the preparation and flavor enhancement of food. - baking and freeze-thaw stable -
<b>Appearance:</b>	brown, viscous liquid
<b>Odor:</b>	typical
<b>Taste:</b>	strong vanilla flavor with a vanilla bean note
<b>Recommended dosage:</b>	3-5 g : 1000 g of the final product, depending on the respective product properties
<b>Application:</b>	For flavoring all baked goods, yeast doughs, creams, desserts, cream and much more with a finely rounded vanilla flavor.
<b>Recommended labeling:</b>	Flavoring or vanilla flavoring
<b>Storage stability:</b>	18 months when stored cool, dark and dry in original packaging
<b>Flavoring ingredients:</b>	Flavoring substances, natural flavoring substances, flavoring preparations.
<b>Other components:</b>	Water, glycerin, ethyl alcohol, caramel sugar, propylene glycol, stabilizer cellulose gum.
<b>Quantity limited components:</b>	in the flavoring propylene glycol                    7 % (70 g/kg) coumarin                                0.18 mg/kg ethylvanillin                         2.6 mg/kg
<b>Nutritional information per 100 g (calculated):</b>	Energy:                                 538 kJ / 128 kcal Fat:                                        0 g of which saturates:                    0 g Carbohydrate:                         17.5 g of which sugars:                        0.2 g Fiber:                                     0.4 g Protein:                                  0 g Salt:                                        0.05 g
<b>Microbiological parameters:</b>	Due to the nature of the product, microbial growth is not to be expected.



**Allergens according to Regulation (EU) 1169/2011:**

Contains none of the allergens listed there.

**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:**

	<b>Suitable</b>	<b>Certificate available</b>
kosher	no	no
halal	no	no
vegetarian	yes	
vegan	yes	

**Packaging:**

**10188-01-01**

1 kg plastic bottle, sealed, with spray cap;  
12 bottles in a cardboard box;  
10 cardboard boxes per layer; 4 layers per palette = 40 cardboard boxes

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