



PRODUCT SPECIFICATION

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|--|---|
| Product name: | Bourbon Vanilla Extract |
| Article number: | 10530 |
| Name of the food: | natural bourbon vanilla flavoring / bourbon vanilla extract |
| Customs tariff number: | 33021090 |
| Country of origin: | Germany |
| Field of application: | For flavoring bakery and confectionery products of all kinds and for the preparation of creams, desserts, whipped cream and ice cream. Sedimentation of the fine vanilla components at the bottom is a natural process and does not represent a quality defect. Freeze-thaw stable. |
| Product description: | |
| Appearance: | clear to slightly cloudy, cognac-brown liquid |
| Odor: | vanilla-like smoky, typical Bourbon vanilla |
| Taste: | vanilla-like smoky, typical Bourbon vanilla |
| Recommended dosage: | 3-5 g : 1000 g final product depending on the respective product properties; max. 15 g : 1000 g final product |
| Flavoring ingredients: | Flavoring preparations. |
| Other ingredients: | Water, propylene glycol E 1520, ethanol. |
| Ethanol content (calculated): | 20 mas% |
| Maximum quantities limited ingredients* according to Reg. (EC) No. 1334/2008: | none |
| Maximum quantities limited ingredients* according to Reg. (EC) No. 1333/2008: | Propylene glycol E 1520: 20 % |

** The specific maximum levels for the final foodstuffs are to be taken from the regulations indicated. It is the responsibility of the final producer to check the concentration in the food.*

Labeling recommendation for prepacked foods:

natural bourbon vanilla flavoring or bourbon vanilla extract

Labeling recommendation for non-prepacked foods:

not subject to labelling



Physico-chemical parameters:

| Parameter | Value | Specification |
|--|-------------------|-----------------|
| Refractive index (20° C; refractometric) | | 0.987 +/- 0.005 |
| Density (20° C; refractometric) | g/cm ³ | 1.368 +/- 0.005 |

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: | 937 kJ / 224 kcal |
| Fat: | < 0.5 g |
| of which saturates: | < 0.2 g |
| Carbohydrate: | 21 g |
| of which sugars: | < 0.5 g |
| of which polyols: | 20 g |
| Fiber: | < 0.5 g |
| Protein: | < 0.5 g |
| Salt: | < 0.01 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 |



| Allergen | yes | no |
|--|-----|----|
| 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 | no | 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: 18 months

Storage conditions: cool (8-22 °C), dark, dry, in original sealed containers



Packaging:

| | |
|-------------|--|
| 10530-01-01 | 1 kg plastic bottle; 12 bottles per cardboard box; 10 cardboard boxes per layer; 4 layers per palette; 40 cardboard boxes per palette |
| 10530-10-01 | 10 kg plastic jerry can; 20 jerry cans per layer; 2 layers per palette; 40 jerry cans per palette |

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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.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.