



PRODUCT SPECIFICATION

Product name:	Natural Bourbon vanilla flavour	
Product no. old:	560	
Product no. new:	10560	
Name of the food:	natural bourbon vanilla flavour	
Product description:	An natural Bourbon vanilla flavour made to prepare food and confectionary, creams, ice cream, fillings and more. This product is for commercial processing only. -stable to baking and freezing-	
Recommended food labelling:	Natural Bourbon vanilla flavor <small>The ingredients of the product are either food or through the "Flavor and Extract Manufacturers Association" (FEMA) tested and safely classified as a flavoring (GRAS).</small>	
Customs tariff code:	33021090	
Physical appearance:	brown, thick, with a typical smoky vanilla smell.	
Taste:	in recommended dosage: typical smoky, light caramel note, creamy vanilla	
Recommended dosage:	depending on particular product features 3-5 : 1000	
Storage stability:	18 month from date of production under dark, cool (8-22°C) and dry conditions, in original closed containers	
Flavouring Ingredients:	flavouring preparations, natural flavorings.	
Further Ingredients:	Water, carrier glycerine, stabilizer xanthan.	
Ethanol content:	approx. 8,6% mas; calculated	
Microbiological Parameters	total plate count in CFU/g	< 10 ⁴
	yeast:	< 10 ²
	mould:	< 10 ²



Nutritional Value in g per 100g

Calorific value	918 kJ /217 kcal
Fat	0
Therefrom saturated fatty acids	0
Protein	0,066
Carbohydrate	40
therefrom sugar	0
Total dietary fibre	0,8
Sodium	0,044

Allergen labelling according to regulation LMIV (EC) 1169/12011):

None

Information according to EC Reg. no. 1829/2003 and 1830/2003:

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0,9% relating to the individual ingredient.

Information on nanotechnology and radiation:

This product and its raw materials is not irradiated in our factory or produced using nanotechnology.

Information on specific diets:

	possible?	Certificate available?
kosher	yes	no
halal	no	no
vegan	yes	
vegetarian	yes	

packaging:

10560-05-01 5kg plastic canister
32 canister per layer; 23 layers per pallet = 96 canister

All previous versions lose their validity in making this revision. This specification is valid until recalled, it is not subject for automatic revisions service. The above mentioned information based on our present knowledge and experiences. The customer is not dispense from obligation to own experimental tests because of the abundance of influencing factors. A legal binding promise or suitability for certain cases is not to deduce. For technical reasons, different provenances and the fluctuation margin of naturally raw material may also specify variations. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.