



Nielsen Massey - Vanilla Extract

RCS-NM-33644 & 33646

Revision: 7

Review Date: 30/06/2023

## PRODUCT SPECIFICATION

### Legal name

Vanilla extract

### Description

Clear brown liquid containing natural vanilla extractives for use in icing, butter cream, cream, sponges and other baking applications. A cold extraction process is used to extract the essence from vanilla pods.

**Conforms to all relevant statutory requirements (UK & EU Regulations)**

### Ingredients

Water, Ethanol, Sugar, Vanilla Bean Extract

### Allergen Advice

None

### Warning/Advice

None

### Country of Origin

Manufactured in the Netherlands

### Weight

60ml, 118ml

### Organoleptic properties

<b>Visual Appearance</b>	Clear, pale brown liquid.
<b>Colour</b>	Pale brown
<b>Taste and Odour</b>	Strong taste and odour typical of Vanilla. There is also strong odour of alcohol. The alcohol evaporates when the product is used in application.
<b>Texture</b>	Smooth, thin liquid

### Key Parameters

*For example: Water Activity, Brix, Specific Gravity, Mean Aperture, Heavy Metals, Mycotoxins, etc.*

<b>Chemical / physical analysis</b>	<b>Range</b>	<b>Method</b>
Specific Gravity at 25° C (g/ml)	0.99 – 1.03	Pycnometer
<b>Heavy metals</b> Lead (ppm) Arsenic (ppm) Cadmium (ppm)	< 0.5 < 1.0 < 1.0	Atomic absorption spectrophotometer

<b>Microbiological analysis</b> (Using standard microbiological methods)	
<b>Micro-organism</b>	<b>Typically</b>
Total Viable Count (CFU per gram)	Less than 1000
Yeasts and Moulds (CFU per gram)	Less than 100
Salmonella (CFU per 25g)	Not detected
E. coli (CFU per gram)	Not detected
Staphylococcus aureus (CFU per gram)	Not detected

	<b>Typically 100g provides:</b>	<b>Source of data (Analysis / Calculation / Literature (state which))</b>
Energy (kJ)	1081	Analysis
Energy (kcal)	258	
Fat (g)	0.30	
of which saturates (g)	0.10	
Carbohydrate (g)	13.7	
of which sugars (g)	5.42	
Fibre state AOAC or Englyst (g)	3.59	
Protein (g)	0.13	
Salt (g)	0.04	

<b>Food Allergens</b>	<b>Yes/No/MC (May contain)</b>
<b>Product contains?</b>	
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	No
Sesame seed and products thereof	No
Milk (including lactose) and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Crustaceans and products thereof	No
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof	No
Celery and products thereof	No
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> and products thereof	No
Mustard and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non-sustainable source		Enzymes	
Stabilisers		Preservatives		Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators		Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents		Irradiated materials	
Sweeteners					

<b>Suitable for:</b>	
Vegetarians	Yes
Vegans	Yes
Kosher Certified	Yes

<b>Storage</b>
Dark and dry conditions of below 65% relative humidity and at 15-27°C avoiding temperature fluctuations in excess of 5°C in any 24 hour period. The product must be stored closed and away from sources of ignition.

<b>Usage instructions</b>
None

<b>Shelf-life</b>
3 years from date of manufacture