



GB-ORG-04
MADAGASCAR AGRICULTURE

Technical data sheet

Classic Gourmet Madagascan Vanilla Paste One-Fold with Vanilla Seeds Organic

General Information

Product Codes	200000625 Madagascan Gourmet Vanilla Paste 1-Fold Org (Classic)
Ingredients	Invert sugar syrup*, vanilla bean extractive* , thickener: tragacanth powder* , vanilla seeds* *Organic.
Extract Strength	1-Fold: Equivalent to 100g of vanilla pods per litre.
Vanillin Content	0.85 Per Kg +/-10%
Alcohol Content	0%
Solubility	Good solubility in water and alcohol. Not soluble in fat.
Density	1.34 Kg/m3 +/- 1%
Definition	A natural extract made from whole vanilla beans. It has been specially formulated from a blend of extracts: Bottom filtering system at room temperature; concentration in a vacuum concentrator and dilution on a sugar syrup. The extract thus obtained is standardized.
Characteristics General	- Aspect: Viscous light brown liquid with large number of black seed specs. - Odour: Sweet smell - For food flavouring, in confectionary in ice creams, cakes, desserts, beverages, liqueurs and for taste improvement
Main ingredient origins	Extractive: Madagascar Seeds: Madagascar
Storage	Before opening: Store in the original sealed container at constant room temperature (18°C - 22°C) Protected from day light
Shelf Life	2 years if stored in closed original container and at stable ambient temperature, before or after seal is broken.
Net Weight/Volume	60g
Packaging	Round PET amber jar with ana luminium tamperproof lid - Recyclable
Usage/Handling	As per recipe

Bacteriological Properties

Typical Values	Cfu/g
Total Viable Count (TVC)	< 1500
Yeast	< 20
Mould	< 20

Nutritional Analysis

Typical Values	Per 100g
Energy (kcal)	335.0
Energy (kJ)	1401.6
Fat (g)	0.2
Proteins (g)	0.2
Salt (g)	0.0
Total Carbohydrates (g)	78.2
- of which Sugars (g)	77.0
- Fiber (g)	1.2

Allergens

Allergen	Present in Product	Present in other production
Celery	No	No
Seafood, shellfish, crustaceans, molluscs	No	No
Milk	No	No
Egg	No	No
Fish	No	No
Cereals	No	No
Mustard	No	No
Nuts	No	No
Sesame	No	No
Soybeans	No	No
Lupin	No	No
Sulphur Dioxide (> 10ppm)	No	No
Sulphites (> 10ppm)	No	No

Product Status

Halal product	Yes	Certified	Yes (HCO)
Kosher product	Yes	Certified	Yes (KLBD)
Organic	Yes	Certified	Yes (Org Food Fed)
Fair Traded	Yes	Certified	No
Vegan	Yes	Certified	No
Vegetarian	Yes	Certified	No
Gluten Free	Yes	Allergens at < 20ppm	

Legal Status

The product complies with all relevant and applicable EC food regulations.

All raw materials of this product correspond to the US FEMA/FDA GRAS regulations.

For the use of this product abroad, the respective national legal regulations shall be considered.

The manufacturing process is in full accordance with the laws in force, as part of the European Directive, and intended for food use and complies with regulation (EC) N° 1334/2008.

Process

Food irradiation: The product is non-ionized.

Fertilizers: Culture is made without the use of any chemical fertilizers.

Pesticides: In conformity with regulation 396/2005/EC and its series of modifications

Mycotoxins: In conformity with the regulation 1881/2006/EC and its series of modifications

Heavy Metals: In conformity with the regulation 1881/2006/EC and its series of modifications

Allergens

This product does NOT contain substances having allergenic properties for which labelling is required, as defined in Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 and listed in ANNEX 111a of the aforementioned directive, amending directive 2000/13/EC of 20 March 2000 and further amended by directive 2006/142/EC of 22 December 2006.

GMO

This product is considered NOT genetically modified or NOT derived from genetically modified organisms as defined by the EC Regulation No. 1829/2003 of the European Parliament and of the Council 22 September 2003 on genetically modified food and feed and EC Regulation No. 1830/2003 of the European Parliament and of the Council 22 September 2003 on the traceability and labelling of genetically modified organisms and the traceability of the food and feed products produced from genetically modified organisms and amending Directive 2001 / 18 / EC).

Packaging

Primary packaging in direct contact with finished products is suitable for food contact in accordance with:

Regulation (EC) N°1935/2004 and Regulation (EC) N°2023/2006 concerning materials and articles intended to come into contact with foodstuff.

Regulation (EU) N°10/2011 and Regulation (EU) N°2018/831 concerning plastic materials and articles intended to come into contact with foodstuff.

Phthalates free

Bisphenol A free

Validation

We hereby certify that our product is fit for human consumption.

Reviewed and signed by Sakina Jodiyawalla

Company position: Director



This data is for customer's information only. We cannot be held responsible, directly or indirectly for any consequences of the customer's use of the products. Before using the customer has to verify the data. The consignee/receptionist is the only person who can decide to use them or not, especially when it is directly or indirectly, or either through industrial or laboratories trials, to be ingested by a human person.