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General Information

PICTURE	
DESCRIPTION	Natural Madagascan Vanilla bean paste with vanilla seeds
SKU CODE	VAN-PVBP
SPEC NUMBER	SP0008
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Natural Flavour/Flavouring/Vanilla Bean Extract.
INGREDIENT DECLARATION	Glucose, Vanilla (35%)(Vanilla Extract, Vanilla Seed, Vanilla Husk), Water, Citric Acid (Acidity Regulator)(E330), Carboxy Methyl Cellulose (E466), Potassium Sorbate (E202).
RAW MATERIAL COUNTRY OF ORIGIN	Madagascar
COUNTRY OF MANUFACTURE	UK

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SHELF LIFE & STORAGE INSTRUCTIONS	12 Months stored in full sealed containers, if stored for longer the product must be evaluated before use.
APPLICATIONS	Beverages, Confectionary, Bakery, desserts, ETC.
DOSAGES RECOMMENDED	From 0.1% W/W

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 CfU/g	Tested on a random sample basis
Yeasts	1,000 CfU/g	Tested on a random sample basis
Moulds	1,000 CfU/g	Tested on a random sample basis
Enterobacteriaceae	Not tested	NA
E Coli	Not tested	NA
Salmonella	Not tested	NA
Coliforms	Not tested	NA
Listeria	Not tested	NA

Organoleptic and Quality

Product Characteristic
A dark, sweet, sticky liquid.

Foreign Body Controls e.g. Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Not tested	NA	NA

Physical Properties

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Physical Property	Limit	Testing Frequency
PH	Not tested	NA
AW	Not tested	NA
Moisture	Not tested	NA
Ethanol Content	Not tested	NA

Nutritional Information per 100g

Energy	NA	KJ
Energy	NA	Kcal
Carbohydrate	NA	g
Of which sugars	NA	g
Fat	NA	g
Of which saturates	NA	g
Protein	NA	g
Fibre	NA	g
Salt	NA	g

Allergen Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?


Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye,	N	N	N	N

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barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> wheat based glucose syrups including dextrose wheat based maltodextrins glucose syrups based on barley; cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 				
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	N	N	N
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	N	N	N
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	Y	N	N (Soya Lecithin handled on site within finished goods)
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	Y	N	N (Used on site in finished goods, packed using separate dedicated equipment)
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya</i>	N	N	N	N

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<i>illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 				
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	N	N	N
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	E466, E330, E202
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	Y	Vanilla
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	

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Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Y	Glucose
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

Suitability

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	(Not Certified)
Muslim Diet (Halaal)	N	Ethanol Content
Diabetics	Y	

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients?	N	

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Please identify any such processing aids or additives.		
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Irradiation

Has the product or any of the ingredients including processing aids been treated with ionising radiation	No
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Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Not tested	NA	NA

Heavy Metals

Test	Maximum limit	Frequency
Not tested	NA	NA

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information

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Packed into food grade pots and drums
In all cases the packaging is suitable for the product

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		<u>Customer</u>	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	16/10/2024	Date	
Signature		Signature	