



# MADAGASCAR BOURBON VANILLA BEAN PASTE

**Legal nomenclature according to 1334/2008 EC regulation:**

Natural vanilla flavour

**General definition:**

Made from Madagascar Bourbon vanilla beans

**Categories of flavouring present:**

Flavouring preparation

**Other substances or material in the product:**

Sugar syrup

Water

Exhausted vanilla seeds

Xanthan gum

**Ingredients:** xanthan gum, exhausted vanilla seeds, flavouring preparation, water, sugar syrup

**Compliance with legislation:** The product corresponds to the regulation 1334/2008 EC of 16.12.2008 in the current version. For its use in the various countries, the national laws on foodstuffs are to be respected.

JAPAN legislation

No  Yes

US legislation

No  Yes

For food

**Allergens :** Ingredients listed annex II of 1169/2011 EC regulation and his successive amendments

Intentional presence

No  Yes

The allergen cross contamination risk of the material is under control by HACCP and/or is not significant.

**GMO :**

This product is not genetically modified as such and not made from genetically modified raw materials and thus does not apply to regulations 1829/2003 and 1830/2003 EC and their successive amendments. As a result of this rules for labelling GMO products do not apply either.

**Ionization :**

This product is not treated with ionizing radiation and doesn't contain any ingredient with ionizing radiation

**Contaminants :**

Compliant with regulation 1881/2006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs

Compliant with regulation 396/2005 EC of 23/02/05 and 178/2006 EC of 01/02/06 and their successive amendments on maximum levels for pesticide residues in food and feed products

**Packaging :**

**US5LP :** Gerrican of 5 liters

EAN13 : 3661249990841

**US32PRO :** Cardboard boxes containing 6 tamper evident PET bottles of 32 fl oz (1qt) each.

EAN13: 3660152014316





### Technical specifications:

Aspect	Liquid	Organoleptic
Colour	Brown	Organoleptic
Density	1.240 ± 0.05	20 ° C
Brix	56 ± 2	20 ° C
Alcohol	2 ± 0.05	20 ° C

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### Contaminants:

Compliant with regulation 1881/2006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs

Compliant with regulation 178/2006 EC of 01/02/06 amending regulation 396/2005 EC and its successive amendments on maximum levels for pesticide residues in food and feed products

### Microbiology :

Total plate Count / 1g	< 10 000	AFNOR NF V.08.051
Salmonella in 25 g	Absence	AFNOR NF V.08.052
Mould / 1g	< 10	AFNOR NF V.08.059
Yeast / 1 g	< 10	AFNOR NF V.08.059
Enterobacteries / 1g	< 10	AFNOR NF V.08.050
Staphylococcus Aureus / 1g	< 10	AFNOR NF V.08.057-1
Escherichia Coli / g	Absence	AFNOR NF V.08.053

### Shelf life and storage:

36 months, but after this time, the product can be used under control.

Store away from light, at usual temperature, in original tightly closed packaging

Avoid important and repeated thermal shocks

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