

Item No.12870ResponsibleC. BlaquièreVersion No.V003

Date

28/03/2022

Organic Bourbon Vanilla pearl

Pods origin: Madagascar.

PRODUCT DESCRIPTION

PROCESS:

Hydro-alcoholic extraction/evaporation of Bourbon vanilla pods.

Mix of Bourbon vanilla concentrate with natural and spent Bourbon vanilla seeds.

DESCRIPTION:

Aspect : Paste to solid

Color: Black

Aromatic notes: Typical Bourbon vanilla

INGREDIENTS LIST:

Ingredients: Vanilla seeds extracted from Bourbon vanilla & natural vanilla seeds*, Bourbon vanilla concentrate*.*from organic farming

Botanical Variety: PLANIFOLIA
Geographic Origin: Madagascar

LEGISLATION:

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.

Pesticidals This product is conform to Regulation EU 2018/848 regulation and its amendments, it is

certified by FR-BIO-01.

In conformity with the decree 2001-1097 of 16 November 2001 and its

series of modifications : No ionized product.

GMO In conformity with Regulations EC 1829/2003 and 1830/ 2003 and its

series of modifications : GMO free.

Allergens In conformity with theregulation 1169/2011/EC and its series of

modifications : None.

Hygiene In conformity with the regulation EC of Hygiene package, regulation 852/2004.

Certification This product is certified Halal ans Kosher. This product is conform to 2018/848 EU regulation

and its amendments, it is certified Organic by FR-BIO-01

Labelling Bourbon vanilla extract in conformity with Regulation EC 1334/2008 of 16 December 2008.

Restricted use in food.

Packaging								
Packaging Type	Packaging Sub Type	Used as	Item Description	Quantity	Unit of measure	Dim. Heigh t (mm	Leng ht (mm)	Dim. Width (mm)
pot	CSU	Primary	PET 100 ml cristal 63MM Pot	1	Piece(s)	0	0	0
Stopper	CSU	Primary	Couvercle inviol. + liner Foam (pot 100 ml 12321)	1	Piece(s)	0	0	0
Item Net Weight		0 KG						

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Information Source Nutrition

 Energy (kJ)
 905
 Energy (kcal)
 220

 Protein
 4,37
 Carbohydrate
 6,25

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 Of Which Sugars
 4,69
 Fat
 4,87

 Of Which Saturates
 0,15
 Fiber
 46,8

 Sodium (mg)
 16
 Salt
 0,04

In conformity with Regulations EC 1169/2011 and its series of modifications.

MICROBIOLOGY (maximum / g unless stated otherwise)

Total Viable Count < 100 000cfu/g
Enterobacteriaceae < 100cfu/g

Yeasts / Moulds < 2000cfu/g

Pathogenic bacteria are checked for an annual control plan (salmonella, staphylococcus aureus, Listeria monocytogenes, E. coli)

. UFC = Colony-Forming Unit.

APPLICATIONS, STRENGTHS INDICATIVE					
Min.	Max.	UM			
Milk		0,2	0,3	%	
Yoghurts		0,2	0,3	%	
Ice cream		0,2	0,3	%	
Dairy products	S	0,2	0,3	%	
Chocolate		0,2	0,3	%	
Pastries-Biscu	uits	0,2	0,3	%	
Fat filling		0,2	0,3	%	
Fruits prepara	ation	0,2	0,3	%	

PHYSICAL AND CHEMICAL SPECIFICATIONS

Standards Min. Max. UM Method

Alcoholic rate - - %volume Distillation

Physical and chemical parameters indicated in this board depend of raw materials 'characteristics before processing and given as indicative value.

CONDITIONS OF STORAGE , SHELF LIFE

Expiration Calculation

24M

Before opening: Store in the original sealed container, in a dry place, protected from light and heat.

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