



Technical Datasheet

Item No. 12963
Responsible Caroline Dumont
Version No. V003

Date 11/05/2021

Bourbon vanilla extract S200

PRODUCT DESCRIPTION

PROCESS :

Hydro-alcoholic extraction/evaporation of Bourbon vanilla pods. Mix of Bourbon vanilla concentrate with invert sugar syrup and spent vanilla powder.

DESCRIPTION :

Aspect : Liquid with powder
Color : Light brown
Aromatic notes : Typical Bourbon vanilla

INGREDIENTS LIST :

Ingredients : Invert sugar, vanilla concentrate, spent vanilla powder

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	In conformity with the regulation 396/2005/CE and its series of modifications.
Ionization	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 and Kosher.
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. Height (mm)	Length (mm)	Dim. Width (mm)
Bottle	CSU	Primary	1kg amber bottle (stopper 13177)	1	Piece(s)	219,5	0	88,6
Stopper	CSU	Primary	Inviolable stopper	1	Piece(s)	21,3	0	30,4

Item Net Weight 1 KG

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Information Source Nutrition

Energy (kJ)	1 198	Energy (kcal)	282
Protein	0,31	Carbohydrate	69,6
Of Which Sugars	67,3	Fat	0,14
Of Which Saturates	0	Fiber	0,6
Salt	0,006		

SAS EUROVANILLE - ROUTE DE MARESQUEL - 62870 - GOUY ST ANDRE

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APE Code: 1089Z - Legal Form: SAS - Stock Capital: 1 243 509.20 €

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 < 100 cfu/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		1 %
Yoghurts		1,2 %
Dairy products		1,5 %
Chocolate		1,2 %
Pastries-Biscuits		1,5 %
Sweets		2 %
Fruits preparation		1,2 %

PHYSICAL AND CHEMICAL SPECIFICATIONS

Standards	Min.	Max.	UM	Method
Vanillin	0,06	0,13	%	Vanillin by calcul
Density	1,29	1,33		Internal method
Refractometric index	70	72	°Brix	Internal method
Vanillin	0,06	0,13	%	Vanillin by calcul
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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