

Item No. 12968 Responsible C. Blaquière Version No.

Date 24/08/2023

Spent vanilla powder Debacterized.

PRODUCT DESCRIPTION

PROCESS:

Drying and grinding of planifolia or tahitensis vanilla pods after water-alcoholic extraction process. Sterilization process: steam treatment under vacuum.

DESCRIPTION:

Aspect: Powder Color: Light brown Aromatic notes: None

INGREDIENTS LIST:

Ingredients: 100% spent vanilla pods

Botanical Variety: POSSIBLE: PLANIFOLIA TAHITENSIS POMPONA Geographic Origin: Madagascar India Polynésie française Mauritius Island

LEGISLATION:

In conformity with Regulation EU 2023/915. Mycotoxins In conformity with Regulation EU 2023/915. **Heavy Metals**

In conformity with the regulation 396/2005/CE and its series of modifications. Pesticidals 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.

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

modifications: None.

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

Certification This product is certified Halal and Kosher. Labelling

<u>Pa</u>	<u>cka</u>	gir	ng

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	1L white pot	1	Piece(s)	125	0	109
pot	CSU	Primary	1L pot top ref 10538	1	Piece(s)	18	0	109,9

Item Net Weight 0,5 KG

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Information Source Nutrition

Energy (kJ)	1 390	Energy (kcal)	339
Protein	8	Carbohydrate	6
Of Which Sugars	1	Fat	18,09
Of Which Saturates	0,6	Fiber	60,19
Sodium (mg)	36	Salt	0,09

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

MICROBIOLOGY (maximum / g unless stated otherwise)

Total Viable Count < 10 000 UFC/g
Enterobacteriaceae < 10 UFC/g

Yeasts / Moulds < 200 UFC/g

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

. UFC = Colony-Forming Unit.

Min.

APPLICATIONS, STRENGTHS INDICATIVE

Max.

Milk	0,3	0,5	%
Ice cream	0,3	0,5	%

PHYSICAL AND CHEMICAL SPECIFICATIONS

THI SICAL AND CHE	WICAL SI ECII ICATIONS				
Standards	Min.	Max.	UM	Method	
Vanillin		Traces	%	Vanillin by calcul	
Moisture		15	%	Internal measure	
Particle size	5%max>0,4mm	100%<0,85mm	%	Internal measure	

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.

Phone: 33(0)3 21 90 00 10 - Fax: 33(0)3 21 90 00 11 - E-mail: - Home Page : Registration No.: 44909567800032 - Trade Register: BOULOGNE-SUR-MER APE Code: 1089Z - Legal Form: SAS - Stock Capital: 1 243 509.20 €