



Technical Datasheet

Item No. 12801
Responsible Caroline Dumont
Version No. V002

Date 25/08/2020

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

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)
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 63MM)	1	Piece(s)	0	0	0

Item Net Weight 0,1 KG

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Information Source Nutrition

Energy (kJ)	905	Energy (kcal)	220
Protein	4,37	Carbohydrate	6,25
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.

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

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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	0,2	0,3 %
Chocolate	0,2	0,3 %
Pastries-Biscuits	0,2	0,3 %
Fat filling	0,2	0,3 %
Fruits preparation	0,2	0,3 %

PHYSICAL AND CHEMICAL SPECIFICATIONS

Standards	Min.	Max.	UM	Method
Alcoholic rate	-	-	%volume	Distillation
Vanillin	0,68	1,61	%	Vanillin by calcul

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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