



PRODUCT CODE: 25705

NAME: PATE VANILLE TAHITENSIS PNG CONV 500G

Legal Name

Vanilla beans paste

Product Characteristics

Ingrédients : Cane sugar syrup, vanilla beans powder (19,3%), vanilla concentrate (18,5%), exhausted vanilla seeds, cane sugar.

Appellation : Vanilla beans paste

Product category: flavoring preparation, in accordance with the European Regulation EC no 1334/2008.

Vanilla Beans :

Botanical name: Tahitensis

Geographic origin: Papouasie Nouvelle Guinée

Description

Discover VaniFusion: A recipe co-developed with chefs, integrating all the elements of the vanilla bean, to reveal all of its aromatic complexity. In a single gesture, instantly bring to your creations the subtle and powerful character of Tahitensis vanilla. This vanilla paste is a food product and should not be consumed as it is.

Uses

Use in food service for all applications in pastry, chocolate, ice cream, catering, confectionery. This vanilla bean paste can also be used to enhance savory dishes.

Recommended dosage : 5 to 12g/kg weight. More informations and recipes on the website www.norohy.com

Technical, Physical & Chemical Characteristics

| Characteristic | Target Value |
|------------------|---|
| Color | Brown with black seeds in suspension |
| Shape | Pasty |
| Concentration | 550g of pods for 1kg of finished product |
| Density | 1,2 |
| Dry extract (°B) | 75°B |
| Foreign Bodies | None |
| Allergens | Milk (Made in facility that uses milk). May contain : nuts, soya. |

Microbiological Characteristics

| Micro-organisms | Target Value | Method |
|--|-------------------------|-----------------|
| Salmonella: | Absence in 25g (0.88oz) | BKR 23/07-10/11 |
| Listeria Monocytogenes: | Absence in 25g (0.88oz) | AES 10/03-09/00 |
| Escherichia coli beta glucuronidase positive | <10 UFC/g | NF ISO 16649-2 |

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|  | TECHNICAL SHEET | TS 25705 |
| | | Date of creation 22/07/2022 |
| | | Last update 28/05/2024 |
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Nutritional values for 100g

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|------------------------------|---------------------|
| Energy values | 1186 KJ 282 Kcal |
| Protein | 12,6 g |
| Fat of wich saturated fat | 3,2 g 0,4 g |
| Carbohdrate of wich sugar | 53 g 44 g |
| Salt | 0,04 g |

Packaging

| Packaging Type | Material | Dimensions (mm/inches) | Net Weight (kg/lbs) | Gross Weight (kg/lbs) | Contents |
|----------------|----------------------------|---------------------------------------|---------------------|-----------------------|---|
| Jar | Food grade recycled PET | H75 x Ø104 H2,95 x Ø4,09 | 0,5 / 1,10 | 0,55 / 1,21 | 500g / 1,10 lbs of vanilla bean paste / jar |
| Cardboard Box | Cardboard | 233 X 233 X 122 9,17 X 9,17 X 4,80 | 2 / 4,41 | 2,4 / 5,29 | 4 x 500g / 1,10 lbs |

Preservation

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|--------------------------|--|
| Preservation Conditions: | Store well sealed in its originalpacakaging, in a dry place away fromlight and heat. Afer opening, can be kept at 4°C during 3 months or -18°C during 6 months. |
| Shelf-Life: | 24 months |

GMO-Free Guarantee

We guarantee that this product has not undergone any genetic modifications, in accordance with European regulation EC no. 1829/2003, n°1830/2003 and its amendments.

Guaranteed Non-Irradiated

We guarantee that this product has not been irradiated

Last Updated

| | |
|------------------------------|--------------------------------------|
| Approved by: Quality Manager | This information is non-contractual. |
| Date : | 28/05/2024 |