

Product Number: RBOSLGALM Date:07.16.20 Date of Last Revision: 07.14.22 Date of Last Review: 07.14.22

# **Product Specification**

No Sugar Added Madagascar **Bourbon Pure Vanilla Extract** 

### **GENERAL INFORMATION:**

Company Name: Nielsen-Massey Vanillas Inc.

Address of Supplier: 1550 Shields Drive, Waukegan, IL 60085

Remit to Address:6521 Eagle Way, Chicago, IL 60678-1065

Product Name: No Sugar Added Madagascar Bourbon Pure Vanilla Extract

Product Code: RBOSLGALM (gal.) - Also available in 30 gal. and 55 gal. drums and 275 gallon totes

Product Description: Pure Vanilla Extract (single-fold)

Unit GTIN (UPC): 025638212090 Case GTIN: 10025638212097

Country of Manufacture: USA Ingredient Statement: Water, Cane Alcohol, Madagascar Vanilla Bean Extractives

Country of Origin for Raw Materials:

Vanilla- Madagascar

Cane Alcohol- Brazil

**Preparation/Storage Instructions:** Product is ready to use. Store at room temperature, away from direct sunlight and heat.

**Email Contacts:** Customer Service - info@nielsenmassey.com

Total Fat:

Saturated Fat:

Trans Fatty Acids:

Dietary Fiber:

Sugars (Total):

Sugars (Added):

Total Carbohydrates:

Polyunsaturated Fat:

Monounsaturated Fat:

Technical Documents - documents@nielsenmassey.com

Sales - sales@nielsenmassey.com Samples - samples@nielsenmassev.com

**NUTRITIONAL& DIETARY COMPONENTS:** 

## Based on 100g un-rounded analysis

Calories:	
Calories from Total Fat:	

# 234.73 5.69

Protein:

Folate:

- - - - - 0.07 g <5.0 mcg
          - 0 IU <1 IU <0.55 mcg
    - 33.9 mg
      - 0.31 mg 155 mg
  - <1.0 mg
- Vitamin A:  $0.63 \, g$  $0.24 \, g$ Vitamin C: Vitamin D: 0.24 g0.15 gCalcium:

1.88 g

0 g

- 0 g Iron: Potassium: 1.88 g  $0.1\,\mathrm{g}$ 
  - Cholesterol: Sodium: 16.43 mg



### **GENERAL ALLERGEN STATEMENT:**

Nielsen-Massey Vanillas maintains a strict allergen control program to carefully exclude all major food allergens defined by FALCPA, the Food Allergen Labeling and Consumer Protection Act of 2003.

Our program has three pillars:

- Careful selection of suppliers/manufacturers of ingredients: Our ingredients are the highest quality producers can provide to us. We require reliable information about any risks involving allergens in raw materials.
- See the chart below for details. Eliminating cross contamination risks: Incoming inspection is key to preventing unintentional sources of

allergens from entering the plant by shipping contamination. Our personnel carefully inspect trucks and

- packages to prevent unknown or unclean materials from entering the plant. Maintenance of a dedicated plant: We operate a dedicated facility which does not process any raw material containing common allergens. This virtually eliminates the risk of processing cross contamination in our
- operation.

ALLERGENS:		Present in Other Products Manufactured	Present in the Same
Test	Present in Product	on the Same Line	Manufacturing Facilit
Tree nuts, oil, meats, etc.	NO	NO	NO

- ty Peanuts: oil. meats NO NO NO Milk or milk products NO NO NO
- Eggs or egg product NO NO NO Gluten products NO NO NO
- Soy products NO NO NO NO NO NO
- Shellfish and Crustaceans Sulfites/BHA/BHT NO NO NO Sesame NO NO NO Fish NO NO NO Artificial colors NO NO NO

Coliform

Density

Weight/Gallon

Yeast & Mold

Salmonella

MICROBIOLOGICAL LIMITS:		
Test	Method	Tolerance Level
Total Plate Count	FDA RAM	< 20,000 CFU/a

FDA BAM

FDA BAM

FDA BAM

FDA BAM

# E. Coli

Test

PHYSICAL&	<b>CHEMICAL</b>	SPECIFICATION	:

911	107	 . •







Minimum 0.959 g/mL Minimum 8.0 lbs/gallon

< 1 CFU/a

< 10 CFU/g

< 1 CFU/a

Negative/ 25g



## ORGANOLEPTIC SPECIFICATION:

Characteristic	Description
Appearance/Color	Dark Brown
Flavor	Vanilla
Aroma	Vanilla notes typical of vanilla extract
Texture	Pourable, like water

### INTENDED USE STATEMENT:

Product contains no known allergens and is intended for use by the general public as a flavoring agent. Product is NOT intended to be consumed directly from the container (at full strength), as is to be used as a flavoring potentiator in RTE and processed foods and beverages.

## SHIPPING& STOARAGE:

Pack Size: 1 gallon
Packaging Material: HDPE jug
Case Pack Size: 4 gals.
Unit Dimension (in.):11x5.5x5.5
UnitWeight (Gross-Ibs.): Varies
Case Dimensions(in.):12x12x12

Case Cube (cubic feet):1
Case Weight (Gross - Ibs., approx.): 37
Cases per Layer: 9
Layers per Full Skid: 4
Cases per Full Skid: 36
Units per Full Skid: 144

**Shipping Temperature**: Product shall be shipped to maintain ambient temperatures (60 - 80°F). **Storage Temperature**: Product shall be stored to maintain ambient temperatures (60 - 80°F).

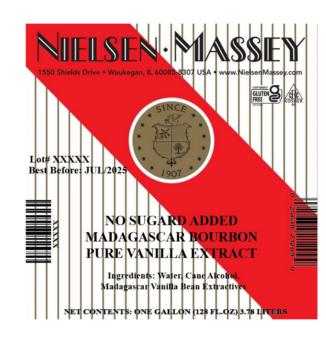
## LOTCODEDESCRIPTION:

Nielsen-Massey Vanillas lot code, i.e., 27864, is a numeric code placed on each product label at the time of production. It is directly related to a unique worksheet that is used to produce the specific product. These worksheets are sequentially numbered and provide procedures and material lots used to produce this product.

For industrial products, code dating is indicated by a Manufacture date month and year, i.e. Feb 2017, on the case. For retail products/food service, code dating is indicated by a Best By month and year, i.e. Feb 2017, on the bottle.



### PRODUCT LABEL:



### **PRODUCT CERTIFICATES:**

Certifying Body

**Description** 

SQF Food Safety Code For Manufacturing	Eurofins
Kosher Certification	CRC
Gluten Free	Gluten Free Certification Organization (GFCO)
Non-GMO	Non-GMO Project









# **PRODUCT CLAIMS:**

Vegan/Vegetarian Suitable	used in the production of flavored extracts.
Regulatory Status	Compliant with US 21 CFR 169.175 and EC Regulation 1334/2008 as a natural flavoring substance.

### **CHANGE & UPDATE LOG:**

Date	Description of Change/Update	Change By
07.16.2020	New	PF
10.05.21	Ingredient Line Nomenclature	NM
07.14.22	New Label	NM