



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
Sales - sales@nielsenmassey.com
Samples - samples@nielsenmassey.com
Technical Documents - documents@nielsenmassey.com

NUTRITIONAL & DIETARY COMPONENTS:

Based on 100g un-rounded analysis

| | | | |
|--------------------------|--------|--------------|-----------|
| Calories: | 234.73 | Protein: | 0.07 g |
| Calories from Total Fat: | 5.69 | Folate: | <5.0 mcg |
| Total Fat: | 0.63 g | Vitamin A: | 0 IU |
| Saturated Fat: | 0.24 g | Vitamin C: | <1 IU |
| Polyunsaturated Fat: | 0.24 g | Vitamin D: | <0.55 mcg |
| Monounsaturated Fat: | 0.15 g | Calcium: | 33.9 mg |
| Trans Fatty Acids: | 0 g | Iron: | 0.31 mg |
| Total Carbohydrates: | 1.88 g | Potassium: | 155 mg |
| Dietary Fiber: | 0.1 g | Cholesterol: | <1.0 mg |
| Sugars (Total): | 1.88 g | Sodium: | 16.43 mg |
| Sugars (Added): | 0 g | | |



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:

- 1) **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.
- 2) **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.
- 3) **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:

| Test | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Facility |
|-----------------------------|--------------------|---|--|
| Tree nuts, oil, meats, etc. | NO | NO | NO |
| 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 |
| Shellfish and Crustaceans | NO | NO | NO |
| Sulfites/BHA/BHT | NO | NO | NO |
| Sesame | NO | NO | NO |
| Fish | NO | NO | NO |
| Artificial colors | NO | NO | NO |

MICROBIOLOGICAL LIMITS:

| Test | Method | Tolerance Level |
|-------------------|---------|-----------------|
| Total Plate Count | FDA BAM | < 20,000 CFU/g |
| Coliform | FDA BAM | < 1 CFU/g |
| Yeast & Mold | FDA BAM | < 10 CFU/g |
| Salmonella | FDA BAM | Negative/ 25g |
| E. Coli | FDA BAM | < 1 CFU/g |

PHYSICAL& CHEMICAL SPECIFICATION:

| Test | Method | Tolerance Level |
|---------------|--------|------------------------|
| Density | | Minimum 0.959 g/mL |
| Weight/Gallon | | Minimum 8.0 lbs/gallon |



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.):**11x 5.5x5.5
- Unit Weight(Gross -lbs.):** Varies
- Case Dimensions(in.):**12x 12x 12
- Case Cube (cubic feet):** 1
- Case Weight (Gross - lbs., 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 |
|--|---|
| SQF Food Safety Code For Manufacturing | Eurofins |
| Kosher Certification | CRC |
| Gluten Free | Gluten Free Certification Organization (GFCO) |
| Non-GMO | Non-GMO Project |



PRODUCT CLAIMS:

| | Description |
|---------------------------|---|
| Vegan/Vegetarian Suitable | No animal products, by-products, or dairy products 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 |
| | | |