

VANILLA FLAVOUR (NAT) (SD)
Code: TF015956N
Tariff Code 3302 10 90 - Flavourings Natural

Description	Natural Flavouring		
Appearance	Off white powder		
Taste	Characteristic of vanilla		
Suitable for:	Vegetarian	Vegan	Kosher Halal
			GM Free Non-irradiated
Uses	Food/Beverage Food Ingredient for further processing		
Usage rate	As required		
Product identification	Natural Flavouring 1334/2008		
Ingredients	Natural Flavouring Substances on Maltodextrin and Gum Acacia (E414)		

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

Moisture	5 %	max
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Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1401	333	89.2 g/100g	16.3 g/100g	12.8 g/100g	0.1 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	0.4 g/100g

Version no 6	Date 16/09/2020	Review Date 16/09/2023	Approved by I Socerdotska
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Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Sieve Mesh 0.4mm 100% Passes

Organoleptic Passes V Std

Notes Conforms to Regulation (EC) 1334/2008

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean, dry conditions in original unopened containers. Ambient temperatures (7-20°C).
Avoid direct sunlight, heat sources and humidity.

Shelf life 12 Months on opening: 1 Months

Packaging LDPE bag in box

Handling Safe under normal conditions of use

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com