



ZA LA GUIDE 1
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VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **thick paste** **hydrosoluble**
Colour **brown**
Odour **vanilla bourbon bean**

REFERENCE **PFS0004124**
Customer reference: **ANL012159**

Testing procedure
the product , 10% sugared milk

Legal statute

or: real application

Denomination **VANILLA NATURAL COMPOUND**

Customs Code **33021090**

Applications: suggested dose (g/kg)
ice-creams,pastry **25 to 30**
mousse, confectionery, topping

Ingredients Flavours EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximum use level)

- Flavouring agents : (possible equivalence)

flavouring preparation(s)
natural flavouring substance(s)
vanilla grains

- Solvents - carriers :
invert sugar, dextrose (ex-wheat)
water, saccharose

- Restricted substances:
no

- Additives (*) :
gelifier : E.415 xanthan gum
preservative : E.211 : sodium benzoate

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

with GLUTEN (1,7ppm)

GMO (Directives 2003/1829/1830/EC) **no**

Allergens (regulation 1169/2011) : **no**

- Safety declaration:

(*) Notion of carry-over (Directive 7/12/84 & Circular 23/08/85)

Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

Physico-chemical analyses N.S. : No Significant

pH 20°C **4,2** +/- 0,30
Density 20°C **1,348** +/- 0,010
Refraction index 20 °C +/- 0,005
Polarimetry index 20°C
% vol.ethanol 20°C
% dry matter **75 to 77%**

Microbiology

total Germs	<3000/g	Staphylococcus	0/1g
Yeasts	<500/g	ASR	
Moulds	<500/g	Salmonella	0/25g
Coliforms	0 / 1g		
Faecal coliforms	0 / 1g		

Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008

Other
°BRIX
Flash point (°C) **> 100**

Nutrition

Proteins	0,1 - 0,15%	Fibers	0,6 - 0,7%
Carbohydrates	75 - 76%	Sugar	74 - 75%
Fat	0,5 - 0,7%	Saturated fat	0,05 - 0,06%
Moisture content	23 - 25%	Sodium	113 mg/kg
Other	N.S.		
Energy Kcal/100 g	310		

Preserving

Storage Store away from light, humidity and oxygen in the original packaging

Shelf life **12** months (in original packaging unopened) Storage temperature **4 - 8°C**
3 months after opening Storage temperature **4 - 8°C**

Transport Road, sea, air Transport temperature Ambient

Net weights : 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t

Pallet

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

Vanilla natural flavouring with other natural flavourings, vanilla expressed grains

Responsibility clause

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product

Please indicate if you wish to receive updates in case of minor modifications.