

Product Specification

1. Product Artikel-No.: 1648269 Trade name: Bourbon vanilla powder
Origin: Madagascar

2. General properties: Natural vanilla originates from plant varieties selected by traditional breeding methods. Powder of 100 % Bourbon vanilla beans, ground. Regular brown colour, uniform granulation.

3. Sensory properties/odour: characteristic, vanilla type, aromatic Taste: characteristic, vanilla type
Consistency: powdery

4. Analytical properties:
Content of Vanillin: 0.8-2.2 % Moisture (Vacuum, 70°C): 5 - 10 %
Vanillin : pHba: not applicable Granulation: 0,15/0,25 mm
Ethanol residues: not applicable

5. Microbiological properties
Total plate count: $< 5 \times 10^4$ cfu/g Eschericia coli (1): $< 1 \times 10^1$ cfu/g
Yeast: $< 1 \times 10^2$ cfu/g Salmonella (1): neg. in 25 g
Moulds (1): $< 1 \times 10^2$ cfu/g Bacillus cereus (1): $< 1 \times 10^2$ cfu/g
Coliform bacteria (1): $< 1 \times 10^1$ cfu/g Sulfitred. clostridium (1): $< 1 \times 10^1$ cfu/g

6. Conformity: The product described in this specification complies with the valid regulations of Sweden and of the EC inter alia
- EC regulation 178/2002 / EC regulation 852/2004 / EC regulation 1935/2004
- EC regulation 2018/848 (if applicable)
- EC 2023/915 (Maximum levels for contaminants)
- EC 396/2005 (Maximum levels for pesticide residues)
- Emission limits-VO
- Mykotoxin-VO
- Genetically modified organisms are not used acc. To EC/1829/2003 - EC/1830/2003
- The product contains no allergens according to 1169/2011/EU
- No radiation is used for germ reduction

7. Packaging
Primary packaging: Powder in PE-bag and paper bag or in cartons or Big Bag; all packaging material is food approved.

Transport packaging/temp.: loose paper bag, cartons or Big Bag on pallet; ambient temperature

8. Storing / conditions: Dry, dark and separate from other spices
Recommended temperature: 14 - 18°C
Shelf life: 3 years

Remark: above information do not release the customer from his own examinations of the characteristics of the product upon receipt.

Approval: Anders Wennberg (QMR)

Release: Oskar Holmgren

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