



MADAGASCAR BOURBON VANILLA BEAN PASTE

Legal nomenclature according to 1334/2008 EC regulation:

Natural vanilla flavour

General definition:

Made from Madagascar Bourbon vanilla beans

Categories of flavouring present:

Flavouring preparation

Other substances or material in the product:

Sugar syrup

Water

Exhausted vanilla seeds

Xanthan gum

Ingredients: xanthan gum, exhausted vanilla seeds, flavouring preparation, water, sugar syrup

Compliance with legislation: The product corresponds to the regulation 1334/2008 EC of 16.12.2008 in the current version. For its use in the various countries, the national laws on foodstuffs are to be respected.

JAPAN legislation

☐ No ☒ Yes

US legislation

☐ No ☒ Yes

For food

Allergens : Ingredients listed annex II of 1169/2011 EC regulation and his successive amendments

Intentional presence

☒ No ☐ Yes

The allergen cross contamination risk of the material is under control by HACCP and/or is not significant.

GMO :

This product is not genetically modified as such and not made from genetically modified raw materials and thus does not apply to regulations 1829/2003 and 1830/2003 EC and their successive amendments. As a result of this rules for labelling GMO products do not apply either.

Ionization :

This product is not treated with ionizing radiation and doesn't contain any ingredient with ionizing radiation

Contaminants :

Compliant with regulation 1881/2006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs

Compliant with regulation 396/2005 EC of 23/02/05 and 178/2006 EC of 01/02/06 and their successive amendments on maximum levels for pesticide residues in food and feed products

Packaging :

US5LP : Gerrican of 5 liters

EAN13 : 3661249990841

US32PRO : Cardboard boxes containing 6 tamper evident PET bottles of 32 fl oz (1qt) each.

EAN13: 3660152014316





Technical specifications:

Aspect	Liquid	Organoleptic
Colour	Brown	Organoleptic
Density	1.240 ± 0.05	20 ° C
Brix	56 ± 2	20 ° C
Alcohol	2 ± 0.05	20 ° C

Ionization :

This product is not treated with ionizing radiation and doesn't contain any ingredient with ionizing radiation

Contaminants:

Compliant with regulation 1881/2006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs

Compliant with regulation 178/2006 EC of 01/02/06 amending regulation 396/2005 EC and its successive amendments on maximum levels for pesticide residues in food and feed products

Microbiology :

Total plate Count / 1g	< 10 000	AFNOR NF V.08.051
Salmonella in 25 g	Absence	AFNOR NF V.08.052
Mould / 1g	< 10	AFNOR NF V.08.059
Yeast / 1 g	< 10	AFNOR NF V.08.059
Enterobacteries / 1g	< 10	AFNOR NF V.08.050
Staphylococcus Aureus / 1g	< 10	AFNOR NF V.08.057-1
Escherichia Coli / g	Absence	AFNOR NF V.08.053

Shelf life and storage:

36 months, but after this time, the product can be used under control.

Store away from light, at usual temperature, in original tightly closed packaging

Avoid important and repeated thermal shocks

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Manufactured for PROVA INC. – 100 Conifer Hill Drive – suite 208 – Danvers, MA 01923 – USA
TEL: 978.739.9055 – FAX : 978.739.4044 – WEBSITE : www.provaus.com – EMAIL : info@provaus.com



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