

Product Specification Technical Data Sheet

Page 1 of 3

Product: 9022AV VANILLA FLAVOUR, TYPE BOURBON

Product description

Flavour profile: sweet, well-balanced, like vanilla beans & extract
Colour: dark brown
Form/Appearance: liquid

Analytical properties

Density / Specific gravity (20°C): 1,063 - 1,075 kg/l
Refractive index (20°C): 1,452 - 1,462
Solubility: partly soluble in water

Storage and handling

Shelf life: 365 days in closed, original containers
Storage conditions: dark, dry, cool (10-20 °C)
Remark: container once opened should be finished soon, close container tightly after using.

Composition in descending order of weight proportions according to 88/388/EEC

Flavour ingredients: Nature-identical flavouring substances, Flavour preparations
Other ingredients: Propylene glycol E-1520 (82%), Caramel, Benzyl alcohol E-1519 (0,79%)
Substances according I & II: none
Recommended labelling: flavour

All indicated percentage levels are related to actually added amounts and not to analytical detectable values.

This product does not contain any toxic ingredients which, according to the intended use and o the latest knowledge, could be harmful to public health. Therefore, it can be used for the production of foods in the Federal Republic of Germany and/or in countries belonging to the European Community. The product is manufactured in our factory in the Federal Republic of Germany following the highest standards of purity.

For any use of this product in different applications, compliance to all relevant legislation has to be assured by the user/customer.

Dosage recommendations

Fondant 0,80 g/kg
Cake dough 2,00 g/kg
Milk 0,80 g/l

Heavy metals limits according to 88/388/EEC

Arsenic (As): max. 3 mg/kg
Cadmium (Cd): max. 1 mg/kg
Mercury (Hg): max. 1 mg/kg
Lead (Pb): max. 10 mg/kg

Product Specification Technical Data Sheet

Page 2 of 3

Product: 9022AV VANILLA FLAVOUR, TYPE BOURBON

Microbiological limits

Total germs:	< 1000 /g
Yeasts:	< 100 /g
Moulds:	< 100 /g
Coliformes:	< 10 /g
E. Coli:	negative in 1g
Staphylococcus:	negative in 1g
Salmonella:	negative in 25g

Allergenes labelling (according to 2000/13/EC as amended)	present 1)	amount 2)
Eggs and products thereof	no	-
Peanuts and products thereof	no	-
Fish and products thereof	no	-
Cereals containing gluten and products thereof	no	-
Crustaceans and products thereof	no	-
Lupin and products thereof	no	-
Milk and products thereof (including lactose)	no	-
Nuts and products thereof	no	-
Celery and products thereof	no	-
Mustard and products thereof	no	-
Sesame and products thereof	no	-
Soybeans and products thereof	no	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or more than 10 mg/litre, expressed as SO ₂	no	-
Molluscs and products thereof	no	-

1) indicates the presence of the allergen in the product 2) indicates, where applicable, the amount of the allergen in the product
This information is based on our suppliers data. 'no' indicates, to our best knowledge, the absence of this substances. This is no guarantee that the product is absolutely free from this substances.

GMO-Declaration (according 1829/2003/EC and 1830/2003/EC)

We are hereby certifying, that above mentioned products do not have to labeled as genetically modified according to current food legislation labeling, approval and traceability of genetically modified organisms. If the GM-status of this product changes, you will be informed immediately.

	Product Specification Technical Data Sheet	Page 3 of 3
--	---	-------------

Product:	9022AV VANILLA FLAVOUR, TYPE BOURBON
-----------------	---

Pesticide residues

Flavours may contain flavour preparations (see composition), produced from plant derived materials by physical processing (extraction, distillation, cold pressing). Depending on the process used, it can not be excluded that this flavour preparations show traces of pesticide residues. Because of the complex composition of our products, quantity indication of specific pesticides is not possible.

Additional information

Kosher	no	<input type="checkbox"/>	certifiable	<input checked="" type="checkbox"/>	certified	<input type="checkbox"/>
Halal	no	<input type="checkbox"/>	certifiable	<input checked="" type="checkbox"/>	certified	<input type="checkbox"/>

This is a computer printout and therefore it is not signed.
Above mentioned information is given according to our best knowledge. All information is valid until publication of the revision.

Date of issue 26.02.2009

Freigabe durch Leitung Qualitätssicherung