

Product Specification

General information

Company name	Extraction House Europe UAB
Product name	Bourbon Vanilla Gourmet w seeds
Product article number	VEB01003
Product HS code	13021905

Appearance	dark brown liquid, speckled with black vanilla seeds
Sensorial profile	sweet, typical vanilla flavor
Texture	thick and slow, like molasses, with visible bean specks

Ingredients	glucose syrup, natural flavouring (bourbon vanilla extract), glycerine, vanilla seeds
Vanillin content [% w/w] (measured via HPLC)	0.10 - 0.14
Water content [% w/w]	27 - 31
Brix [°Bx]	68 – 72 (LST ISO 2173:2004)
Water activity (a_w)	≤ 0.80 (ISO 18787:2017)
Density 20°C [g/cm ³]	1.30 – 1.33
Minimum shelf life	36 months
Storage instructions	sealed at 15–25 °C, in a dry place, away from light and heat

GMO status	no GMO-declaration required according to EC Regulations No 1829/2003 and 1830/2003
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Contaminant	the product is in accordance with the limit values mentioned in regulation (EC) No. 2023/915
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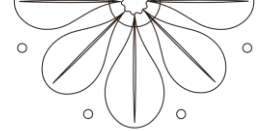
Pesticides	the product complies with regulation (EC) No. 396/2005 on maximum residue levels of pesticides
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Radiation	not radiated
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Application	designed for use in bakery, confectionery, dairy, ice cream, and beverage applications
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Packaging information

Packing size	100 ml / 200 ml / 500 ml / 1000 ml / 5 kg / 25 kg
Packaging material	PET Bottle / HDPE Canister



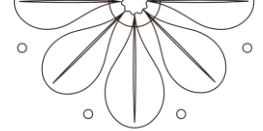
Allergens

According to Regulation (EC) No. 1169/2011

Allergen	Present in product	Cross-contamination
Celery and products thereof	no	no
Cereals containing gluten and products thereof	no	no
Crustaceans and products thereof	no	no
Eggs and products thereof	no	no
Fish and products thereof	no	no
Milk and dairy products (incl. Lactose)	no	no
Mustard and products thereof	no	no
Nuts and nut products	no	no
Peanuts and products thereof	no	no
Sesame seeds and products thereof	no	no
Soybeans and products thereof	no	no
Sulphur dioxide and sulphites > 10mg/kg	no	no
Lupines and products thereof	no	no
Mollusks and products thereof	no	no

Microbiology

Type	Count	Standard
Total Plate Count 30°C /1g	< 1 000	LST EN ISO 4833-1:2013; LST EN ISO 4833-1:2013/A1:2022
Yeast /1g	< 10	LST ISO 21527-2:2008
Mould /1g	< 10	LST ISO 21527-2:2008
Enterobacteriaceae, 37°C, 1 g	<10	LST EN ISO 21528-2:2017
Escherichia Coli / 1 g	Not detected	LST ISO 16649-2:2002
Salmonella spp.	Not detected	LST EN ISO 6579-1:2017; LST EN ISO 6579-1:2017/A1:2020



Nutritional Values, g/100g

Energy (kJ)	1150
Energy (kcal)	275
Protein	0.16
Carbohydrate	71.8
Of Which Sugars	36.5
Of Which Polyols	9
Fat	0.11
Sodium (mg)	90
Salt	0.022

All products and packing materials traded by us are in accordance with the respective European food legislation and correspond to regulation (EC) 178/2002.

Please respect the customary regulations and legal requirements when processing or trading this product outside of the EU territory.

In any case of processing and/or trading, the legal requirements, especially as to health and food law about full marking and labeling of the products, are to be respected.

No legal rights can be derived from this data sheet for the buying party. The data provided does not release the customer from the necessity of due diligence and quality-control procedures before further processing.