

PRODUCT SPECIFICATION / DATA SHEET

Product

Natural Vanilla Extract

SID# 1291

CAS: 8024-06-4
FEMA# 3105

EC: 283-521-8

Physical Properties

Taste / Odor: Characteristic of Vanilla
Appearance: Dark Amber to brown opaque liquid.
Alcohol Content: Minimum 35% (vol.)
Specific Gravity: Range: 0.9750 - 0.9975 (25 °C)

Flash Point: 82 °F (Closed Cup)
Solubility: Water Soluble

Microbiological

Aerobic Plate Count: < 10,000 CFU /g
Yeast / Mold: < 10 CFU /g
Salmonella: Negative
Ecoli: Negative

Contents

Water, Ethyl Alcohol, Glycerin, Extractives of Vanilla Beans.

Storage

Optimum: 60 – 70 °F dry environment
- Keep away from direct heat & sunlight.
Shelf Life: 3 yrs
* Vanilla is very stable and may be stored for long periods without affecting quality. On standing for lengthy periods, sediment may develop. This is perfectly acceptable.

Nutritional

ANALYSIS	VALUE	UNITS
Total Carbohydrate	12.02	g / 100g
Est. Caloric Value	270.0	Cal/100g
Thiamin	<0.005	mg/100g
Riboflavin	0.089	mg/100g
Vitamin C	< 2.0	mg/100g
Protein	1.1	% by wt
Fat	0.01	% by wt
Vitamin A	< 50	IU/100g
Beta Carotene	< 50	IU/100g
Cholesterol	< 1.0	mg/100g
Total Sugar	< 4.0	% by wt
Calcium	0.4	mg/100g
Iron	0.27	mg/100g
Potassium	5.9	mg/100g
Sodium	< 0.4	mg/100g

* Tests were performed by an independent, ACIL member laboratory.

Allergen data

Allergen	Yes	No
Fish / Crustaceans / Shellfish		✓
Eggs		✓
Nuts / peanuts / tree nuts		✓
Soy beans / Soy / Soya oil or protein		✓
Sesame seed / Rye		✓
Celery		✓
Mustard		✓
Lactose / Milk or Dairy Products		✓
BHA / BHT		✓
Yeast		✓
Parabans		✓
Gluten		✓

GMO (Genetically Modified Organisms)

The ethanol used in the manufacture of this product may have been processed from GMO material (corn), however, during the ethanol process, the GM DNA or protein is removed. Therefore the GM DNA or protein is not present in the ethanol, nor is it present in our product(s).

Kosher information

Certified by: Star-K Kosher Certification 