

PRODUCT SPECIFICATION / DATA SHEET

Product

Vanilla Natural Paste Bourbon

SID31101

Physical Properties

Taste / Odor: Characteristic of sweet, vanilla.

Appearance: Thick, opaque paste containing vanilla bean specs.

Alcohol Content: 16.0% +/- 2.0 (vol.)

Specific Gravity: 1.1375 – 1.1550 (25°C)
(Typical = 1.1451
9.54 Lbs/Gal)

Flash Point: 110 °F (Closed Cup)

Solubility: Water Soluble

Microbiological

Salmonella: Negative

Ecoli: Negative

Contents

Pure Vanilla Extractives, Sugar, Vanilla Bean Specs, Xanthan Gum (a natural thickener).

Storage

Optimum: 60 – 85 °F dry environment
- Keep away from direct heat & sunlight.

Shelf Life: 12 months

Nutritional

ANALYSIS	VALUE	UNITS
Total Carbohydrate	52.45	g / 100g
Est. Caloric Value	272.0	Cal/100g
Thiamin	< .05	mg/100g
Riboflavin	0.34	mg/100g
Vitamin C	0	mg/100g
Protein	0.55	% bywt
Fat	0.01	% by wt
Vitamin A	< 30	IU/100g
Beta Carotene	0	IU/100g
Cholesterol	0	mg/100g
Total Sugar	43.09	% bywt
Calcium	18.69	mg/100g
Iron	1.1	mg/100g
Potassium	0	mg/100g
Sodium	1.95	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 raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Kosher information

Certified by: Star-K Kosh. Cert.

