



## PRODUCT SPECIFICATION

Emission date: 08/10/2010

Revision: 04

N° recipe: G00166

**Product name: COMPOUND VANILLA**

### A. PRODUCT INFORMATION

<b>DESCRIPTION / APPLICATION:</b>	Viscous high concentrated flavour that will flavour and colour ice-cream, mousses, sponge cake...		
<b>DOSAGE:</b>	Dosage : 5-8%		
<b>INGREDIENTS LIST:</b>	Sugar		44.1%
	Glucose syrup		24%
	Water		20.8%
	Caramel (glucose-fructose syrup, sugar, water)		5-6 %
	Flavouring		2-3%
	Modified maize starch	E1422	2-3%
<b>Colourings:</b>	- Brown colour	E150c	< 1%
	- Curcumin	E100	< 1%
<b>PACKAGING :</b>	Plastic pot of 1.1Kg net		
<b>STORAGE:</b>	Cold and dry conditions (15-20°C)		
<b>SHELFIVE:</b>	2 years		



**BAKELS**  
*B. PHYSICAL/CHEMICAL DATA*

Parameter	Target	Variation	Method
<b>Brix</b>	72	+/- 2	Atago refractometer PAL-3
<b>PH</b>	5,60	+/- 0,20	Mettler Toledo PH-meter S20

***C. ORGANOLEPTIC PROPERTIES***

<b>Taste</b>	Typical of vanilla
<b>Flavour</b>	Typical of vanilla
<b>Colour</b>	Brown- yellow
<b>Texture</b>	Syrupy texture

***D. MICROBIOLOGICAL SPECIFICATIONS***

Micro-organism	Tolerances	Norm
<b>TVC</b>	Max 10000 in 1g	AFNOR V08-051 02/1999
<b>Yeasts</b>	Max 500 in 1 g	ISO 7954 01/1987
<b>Moulds</b>	Max 100 in 1 g	ISO 7954 01/1987
<b>E.coli</b>	Max 10 / g	AFNOR V08-017 06/1980
<b>Salmonella</b>	Negativ / 25 g	AFNOR V08-052 05/1997
<b>Enterobacteria</b>	Max 10 / g	ISO 21528 partie 2 08/2004
<b>Staphilococcus supposed pathogenic</b>	Max 10 / g	NBN en ISO 6888-1 : 1999
<b>Bacillus Cereus</b>	Max 10 / g	NBN en ISO 7932 : 2005

***E. NUTRITIONAL INFORMATION***

<b>Energy</b>	281 Kcal/ 1195 Kj	<b>Fat/Oil</b>	-
<b>Protein</b>	-	<b>Sodium (Na)</b>	10 mg /100g
<b>Total carbohydrates</b>	70.3 g/100g	<b>Dietary Fibre</b>	-
<b>Available carbohydrates</b>	70.3 g/100g		

Data's are calculated following the control on the quality product law  
The natural raw materials of the product could create value fluctuations



**F. FOOD INTOLERANCE DATA (according with "ALBA" list)**

1	Cow's milk protein	-	19	Nut oil	-
2	Lactose	-	20	Peanuts	-
3	Chicken's egg	-	21	Peanut oil	-
4	Soy protein	-	22	Sesame	-
5	Soy oil	-	23	Sesame oil	-
6	Gluten	-	24	Glutamate	-
7	Wheat	-	25	Sulphite (E220 -E227)	?
8	Rye	-	26	Benzoic acid and parabens (E210- E219)	-
9	Beef	-	27	AZO Dyes *	-
10	Pork	-	28	Tartrazine (E102)	-
11	Chicken	-	29	Cinnamon	-
12	Fish	-	30	Vanillin	+
13	Shell fish and crustaceans	-	31	Coriander	-
14	Maize	+	32	Celery	-
15	Cocoa	-	33	Umbelliferae	-
16	Yeast	-	34	Carrot	-
17	Legumes/pulses	-	35	Lupine	-
18	Nuts	-	36	Mustard	-

\* = E102, E110, E122, E123, E124, E128, E129, E151, E154, E155

1	Milk constituents	-	19	Wheat flour	-
2	Milk powder	-	20	Wheat meal	-
3	Soy a lecithin	-	21	Wheat starch	-
4	Soy a flour	-	22	Breadcrumb	-
5	Soy a meal	-	23	Egg Yolk	-

+ = present

- = absent

? = could contain traces or uncertain



### G. GMO INFORMATION

Soy ingredients		<i>GMO</i>	<i>PCR-neg.</i>	<i>IP</i>
Soy flour		-	-	-
Soy beans and parts of soy beans		-	-	-
Refined soy oil		-	-	-
Additives with soy components	<i>E-number</i>	<i>GMO</i>	<i>PCR-neg.</i>	<i>IP</i>
Soy lecithin		-	-	-
Colouring (-carrier)		-	-	-
Flavour (-carrier)		-	-	-
Emulsifiers		-	-	-
Other carriers and processing aids		-	-	-

Maize ingredients		<i>GMO</i>	<i>PCR-neg.</i>	<i>IP</i>
Maize flour		-	-	-
Native maize starch		-	-	-
Physically modified starch		-	-	-
Refined maize oil		-	-	-
Starch hydrolyses		-	-	-
Maltodextrine		-	-	-
Dextrose		-	-	-
Glucose syrup		-	-	-
Additives with maize components	<i>E-number</i>	<i>GMO</i>	<i>PCR-neg.</i>	<i>IP</i>
Chemically modified starch	E1422	-	-	+
Colouring (-carrier)		-	-	-
Flavour (-carrier)		-	-	-
Other carriers and processing aids		-	-	-

Cross out what is applicable (+) or not (-); PCR-neg. = not analytically detectable; IP = identity preserved.

EC Directives: 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Customs tariff	2106 90 98 45
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