

Product Specification  
**Alcohol-Free Chefs' Select Vanilla**

**COMPANY INFORMATION:**

**Company Name:** Nielsen-Massey Vanillas, Inc.

**Address of Supplier:** 1550 Shields Drive, Waukegan, IL 60085-8307 USA

**Remit to Address:** 6521 Eagle Way, Chicago, IL 60678-1065 USA

**Phone Number:** 1-847-578-1550

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**E-Mail Contacts:**

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**PRODUCT INFORMATION:**

**Product Name:** Alcohol-Free Chefs' Select Vanilla

**Product Description:** Same great Nielsen-Massey vanilla taste made without alcohol.

**Country of Manufacture:** United States

**Ingredient Statement:** Glycerin, Water, Vanilla Bean Extractives.

Ingredient	Country of Origin	Component Source
Glycerin	Malaysia or Philippines	Palm or Coconut
Water	United States	Municipal
Vanilla Bean Extractives	Madagascar, Indonesia, Mexico, Uganda, and/or Papua New Guinea	Vanilla Planifolia Andrews

**Product Size and Code:**

USA	
Size	Product Code
18 FL OZ	RCSAF18M
Gallon	RCSAFGALM

**Unit GTIN (UPC):** 025638700764 (18 FL OZ), 025638700788 (gallon)

**Case GTIN DOMESTIC:** 10025638700761 (18 FL OZ), 10025638700785 (gallon)

**Preparation and Storage Instructions:**

Product is ready to use. Store at room temperature, away from direct sunlight and heat.

## 100g NUTRITION:

Calories	236	Sodium	0.74 mg
Protein	0.01 g	Potassium	6.2 mg
Total Carbohydrate	56.8 g	Vitamin D	0.02 mcg
Fiber	0.01 g	Calcium	1.38 mg
Sugar	0.07 g	Iron	0.01 mg
Added Sugar	0 g	Moisture	42.8 g
Total Fat	0.02 g	Ash	0.4 g
Saturated Fat	0.01 g		
Trans Fat	0 g		
Cholesterol	0 mg		

## GENERAL ALLERGEN STATEMENT:

Nielsen-Massey Vanillas, Inc. maintains a strict allergen control program to carefully exclude all major food allergens defined by the U.S. Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act of 2021.

Our program has three pillars:

- 1. Careful selection of suppliers/manufacturers of ingredients:** Our ingredients are the highest quality producers can provide to us. We require reliable information about any risks involving allergens in raw materials.
- 2. Eliminating cross contamination risks:** Incoming inspection is key to preventing unintentional sources of allergens from entering the plant by shipping contamination. Our personnel carefully inspect trucks and packages to prevent unknown or unclean materials from entering the plant.
- 3. Maintenance of a dedicated plant:** We operate a dedicated facility which does not process any material containing common allergens. This virtually eliminates the risk of cross contamination in our operation. Third Party Partners' facilities may have allergens onsite which are included in the chart below.

## ALLERGENS AND SENSITIVITIES:

Test	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Facility
Tree Nuts	NO	YES	YES
Peanuts	NO	YES	YES
Milk or Milk products	NO	YES	YES
Eggs or Egg products	NO	YES	YES
Wheat/Gluten Products	NO	YES	YES
Soy Products	NO	YES	YES
Shellfish, Crustaceans, Molluscs	NO	YES	YES
Fish	NO	YES	YES
Sulfites/Sulfur Dioxide	NO	YES	YES
Sesame	NO	YES	YES
Mustard	NO	YES	YES
Celery	NO	YES	YES
Lupin	NO	YES	YES

**MICROBIOLOGICAL LIMITS:**

Test	Method	Tolerance Level
Total Plate Count	FDA BAM	<10,000 CFU/g
Coliform	FDA BAM	<1 CFU/g
E.coli	FDA BAM	<1 CFU/g
Yeast & Mold	FDA BAM	<10 CFU/g
Salmonella	FDA BAM	Negative/25 g

**PHYSICAL & CHEMICAL SPECIFICATION:**

Test	Tolerance Level
Density	Minimum 1.10 g/ml
Weight/Gallon	Minimum 9.2 lb/gal

**ORGANOLEPTIC SPECIFICATION:**

Characteristic	Description
Appearance/Color	Dark brown
Flavor	Vanilla
Aroma	Vanilla notes typical of vanilla extract
Texture	Smooth viscous liquid, pourable like water

**INTENDED USE STATEMENT:**

Product is intended for use as a flavoring agent in ready to eat (RTE) and processed foods and beverages.

**SHIPPING & STORAGE (GALLON):**

**Pack Size:** 1 gallon

**Packaging Material:** HDPE jug

**Case Pack Size:** 4 gallons

**Unit Dimensions (inches):** 11 x 5.5 x 5.5

**Unit Weight (approximate gross lb):** Varies

**Case Dimensions (inches):** 12 x 12 x 12

**Case Cube (cubic feet):** 1

**Case Weight (approximate gross lb):** 37

**Cases per Layer:** 9

**Layers per Full Skid:** 4

**Cases per Full Skid:** 36

**Units per Full Skid:** 144

**Shipping & Storage Temperature:** Product shall be shipped to maintain ambient temperatures (59°-77°F / 15°-25°C)

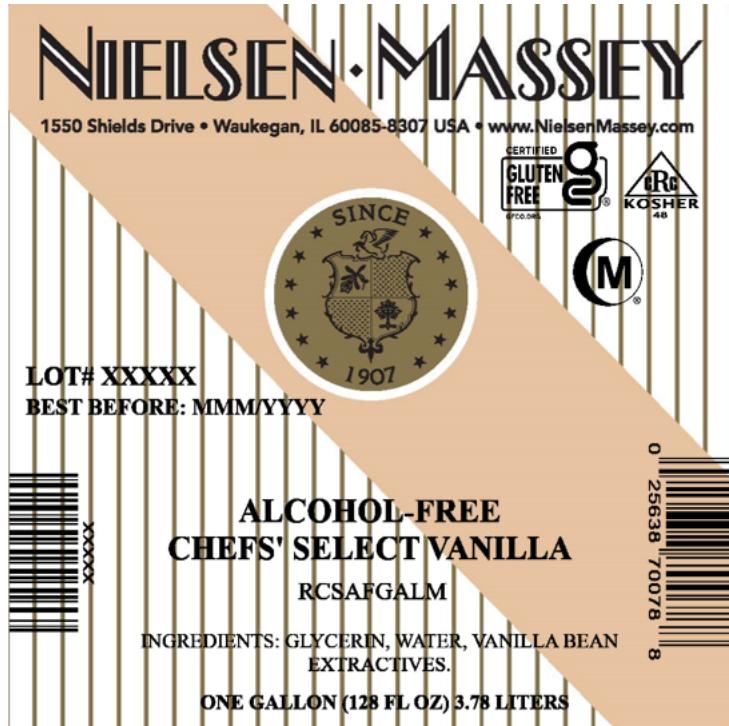
## LOT CODE DESCRIPTION:

Nielsen-Massey Vanillas lot code is a numeric code placed on each product label at the time of production (ex: 27864). It is directly related to a unique worksheet that is used to produce the specific product. These worksheets are sequentially numbered and provide procedures and material lots used to produce this product.

## DATE CODING:

For industrial products, date coding is indicated by the manufacture month and year on the case (ex: FEB/2017). For retail/food service products, date coding is indicated by a Best Before month and year on the label (ex: FEB/2017).

## PRODUCT LABEL (Gallon):



\*Label information may vary based on country-specific regulations\*

## PRODUCT CERTIFICATES:

Certifying Body	
SQF, Food Safety Code for Manufacturing	SCS Global Services
Kosher Certification	cRc
Gluten-Free	Gluten-Free Certification Organization (GFCO)
Halal Certification	IFANCA
Non-GMO	Non-GMO Project



**SQF**



**PRODUCT CLAIMS:**

<b>Description</b>	
Vegan/Vegetarian Suitable	No animal products or by-products are used in the production of Nielsen-Massey vanilla products or flavors.

**REGULATORY STATUS:**

United States	U.S. 21 CFR 101.22 as a natural flavoring
Canada	Canadian Food and Drug Regulations, Division 10, Flavouring Preparations, B.10.026 [S] as Vanilla Extract, Vanilla Essence or Vanilla Flavour
European Union	European Union Regulation (EC) No 1334/2008 as a natural flavouring preparation

**STATEMENT OF CHANGE:**

In the event of updates or changes to this specification affecting the safety or integrity of this product, Nielsen-Massey will provide communication to active customers.