

Product Specification

Ugandan Pure Vanilla Extract

GENERAL INFORMATION:

Company Name: Nielsen-Massey Vanillas Inc.

Address of Supplier: 1550 Shields Drive, Waukegan, IL 60085

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

Product Name: Ugandan Pure Vanilla Extract

Product Code: RUGQTM (Qts) - *Also available in 2oz and 4oz*

Product Description: Pure Vanilla Extract (single-fold)

Unit GTIN(UPC): 025638500128

Case GTIN: 10025638500125

Country of Manufacture: USA

Ingredient Statement: Water, Cane Alcohol, Cane Sugar, Ugandan Vanilla Bean Extractives

**geographies may not be included on smaller labels*

Country of Origin for Raw Materials:

Vanilla Beans - Uganda

Cane Sugar - USA

Cane Alcohol - Brazil

Preparation/Storage Instructions: Product is ready to use. Store at room temperature, away from direct sunlight and heat.

Email Contacts:

Customer Service - info@nielsenmassey.com

Sales - sales@nielsenmassey.com

Samples - samples@nielsenmassey.com

Technical Documents - documents@nielsenmassey.com

NUTRITIONAL & DIETARY COMPONENTS:

Based on 100g un-rounded analysis

Calories:	253	Protein:	0.19 g
Calories from Total Fat:	0.14	Vitamin A:	0 IU
Total Fat:	0.02 g	Vitamin C:	<1.0 mg
Saturated Fat:	0.01 g	Vitamin D:	<0.55 mcg
Polyunsaturated Fat:	0 g	Calcium:	40.93 mg
Monounsaturated Fat:	0.01 g	Iron:	0.07 mg
Trans Fatty Acids:	0 g	Potassium:	227.36 mg
Total Carbohydrates:	5.06 g	Cholesterol:	<1.0 mg
Dietary Fiber:	0.3 g	Sodium:	7.4 mg
Sugars (Total):	4.76 g		
Sugars (Added):	4.34 g		

GENERAL ALLERGEN STATEMENT:

Nielsen-Massey Vanillas maintains a strict allergen control program to carefully exclude all major food allergens defined by FALCPA, the Food Allergen Labeling and Consumer Protection Act of 2003.

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. See the chart below for details.
- 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 unclear materials from entering the plant.
- 3) **Maintenance of a dedicated plant:** We operate a dedicated facility which does not process any raw material containing common allergens. This virtually eliminates the risk of processing cross contamination in our operation.

ALLERGENS:

Test	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Facility
Tree nuts, oil, meats, etc.	NO	NO	NO
Peanuts: oil, meats	NO	NO	NO
Milk or milk products	NO	NO	NO
Eggs or egg product	NO	NO	NO
Gluten products	NO	NO	NO
Soy products	NO	NO	NO
Shellfish and Crustaceans	NO	NO	NO
Sulfites/BHA/BHT	NO	NO	NO
Sesame	NO	NO	NO
Fish	NO	NO	NO
Artificial colors	NO	NO	NO

MICROBIOLOGICAL LIMITS:

Test	Method	Tolerance Level
Total Plate Count	FDA BAM	< 20,000 CFU/g
Coliform	FDA BAM	< 1 CFU/g
Yeast & Mold	FDA BAM	< 10 CFU/g
<i>Salmonella</i>	FDA BAM	Negative/25 g
<i>E. Coli</i>	FDA BAM	< 1 CFU/g

PHYSICAL & CHEMICAL SPECIFICATION:

Test	Method	Tolerance Level
Density		Minimum 0.971 grams/mL
Weight/Gallon		Minimum 8.1 lbs. per gallon



ORGANOLEPTIC SPECIFICATION:

Characteristic	Description
Appearance/Color	Dark Brown
Flavor	Vanilla
Aroma	Typical vanilla-like
Texture	Pourable, like water

INTENDED USE STATEMENT:

Product contains no known allergens and is intended for use by the general public as a flavoring agent. Product is NOT intended to be consumed directly from the container (at full strength), as is to be used as a flavoring potentiator in RTE and processed foods and beverages.

SHIPPING& STORAGE:

Pack Size: 1 gallon

Packaging Material: HDPE jug

Case Pack Size: 4 gals.

Unit Dimension (in.): 11 x 5.5 x 5.5

Unit Weight (Gross - lbs.): Varies

Case Dimensions (in.): 12 x 12 x 12

Case Cube (cubic feet): 1

Case Weight (Gross - lbs., approx.): 37

Cases per Layer: 9

Layers per Full Skid: 4

Cases per Full Skid: 36

Units per Full Skid: 144

Shipping Temperature: Product shall be shipped to maintain ambient temperatures (60 - 80°F).

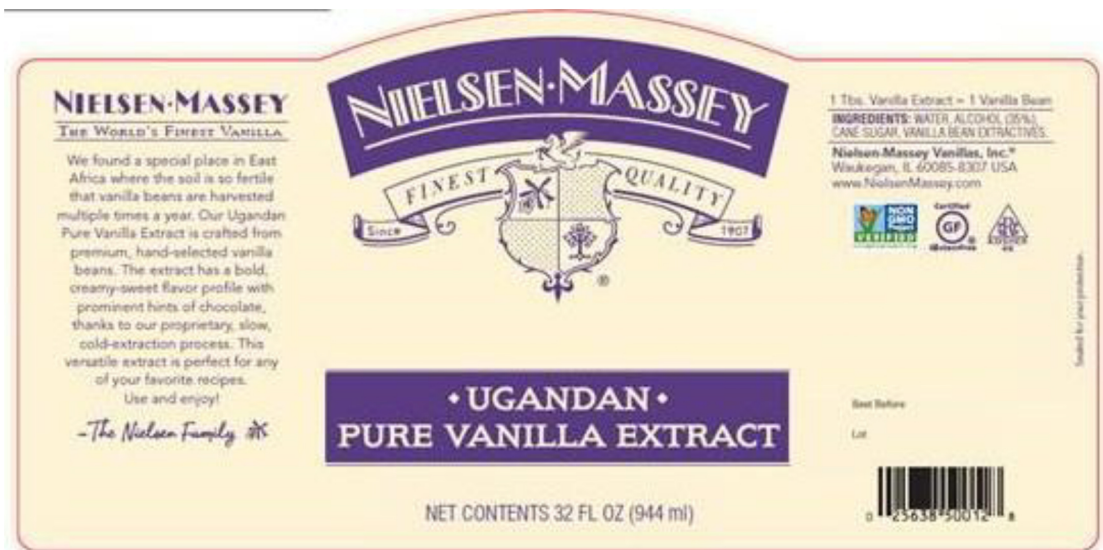
Storage Temperature: Product shall be stored to maintain ambient temperatures (60 - 80°F).

LOT CODE DESCRIPTION:

Nielsen-Massey Vanillas lot code, i.e., 27864, is a numeric code placed on each product label at the time of production. 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.

For industrial products, code dating is indicated by a Manufacture date month and year, i.e. Feb 2017, on the case. For retail products/food service, code dating is indicated by a Best By month and year, i.e. Feb 2017, on the bottle.

PRODUCT LABEL:



PRODUCT CERTIFICATES:

Certifying Body	
SQF Food Safety Code For Manufacturing	Eurofins
Kosher Certification	CRC
Gluten Free	Gluten Free Certification Organization (GFCO)
Non-GMO	Non-GMO Project



PRODUCT CLAIMS:

Description	
Vegan/Vegetarian Suitable	No animal products, by-products, or dairy products used in the production of flavored extracts.
Regulatory Status	Compliant with US 21 CFR 169.175 and EC Regulation 1334/2008 as a natural flavoring substance.

CHANGE & UPDATE LOG:

Date	Description of Change/Update	Approved/Change By
05.15.20	New	
10.05.21	Ingredient Line Nomenclature	NM