

PRODUCT INFORMATION

Name:	Vanilla Extract
Code:	VE01
Product Description:	Vanilla extract is a liquid with a typical colour ranging from dark brown to amber, resembling the hues of aged wood or caramel. Its texture is smooth and liquid, devoid of any solid particles, and it possesses a medium viscosity, striking a balance between thickness and thinness.
Pack Size:	1, 5, and 25 litres
Quality Management System:	FSSC 22000 (pending audit)

QUANTITATIVE INGREDIENT DECLARATION

Ingredient	Water	Ethanol	Vanilla Beans (11%)
Function	Dilution	Extraction	Flavour
Origin	South Africa	South Africa	Uganda

Processing Aids:	Food Enzymes.
Country of Origin:	Product of South Africa.

ALLERGEN AND COMPOSITIONAL INFORMATION

Mandatory Advisory, Warning Statements and/or Declarations

Aspartame	No
Glutamates (MSG)	No
Tartrazine	No
Irradiated Ingredients (>10%)	No
Herbal and/or Botanical Extracts	Yes – Vanilla Bean
Isomaltose	No
Polyols, Isomalts, Polydextrose	No

Mandatory Declaration of Substances

Food Source	Present in Product	Production Line	Production Facility
Cereals (gluten) & their products	No	No	No
Crustacea & crustacean products	No	No	No
Molluscs & mollusc products	No	No	No
Egg & egg products	No	No	No
Fish & fish products	No	No	No
Milk & milk products	No	No	No
Peanuts and peanut products	No	No	No
Soybeans & their products	No	No	No
Tree nuts & their products	No	No	No
Sulphites	No	No	No

Allergen Cross Contact

The production facility does not handle, process or have onsite any allergen causing components.

ADDITIONAL CONSUMER INFORMATION REQUIREMENTS

Product is composed of and/or manufactured from:

Beef (or bovine)	No	Sweeteners	No
Chicken	No	Preservatives	No
Pork	No	Seeds	No
Gelatine	No	Yeast	No
Eggs	No	Herbs	No
Fruit and vegetables	Yes – Vanilla Bean	Spices	No
Dairy	No	Hydrolysed Vegetable Proteins	No
Antioxidants	No	Flavourants	No
Flavour Enhancers	No	Colourants	No
Alcohol	Yes – 35% v/v	Salt	No
Animal Fats & Oils	No	Sugar	No
Vegetable Fats & Oils	No	Honey	No
Allium Genus	No		

TYPICAL NUTRITION INFORMATION

	Per 100g	Per 5g serving
Energy (kJ)	1200	60
Protein (g)	0.1	<0.1
Glycaemic carbohydrates (g)	13	<1
of which Sugar (g)	12.6	<1.0
Fat	0.06	<0.1
of which Saturated Fat (g)	0.01	<0.1
Dietary Fibre (g)	0	0
Total Sodium (mg)	9	<1

Reference: USDA Nutrient Database

*Information for product ready-to-eat and uncooked.

** Carbohydrate Calculated by difference

DIETARY SUITABILITY

Vegan	Yes	Halaal	MJCHT: HT-6184
Lacto Vegetarian	Yes	Kosher	KCSA: GP-VAFN-0096
Ovo Vegetarian	Yes	Hindu	No
Ovo-Lacto Vegetarian	Yes	Organic Certified	No

REGULATORY COMPLIANCE

Vanilla Factory (Pty) Ltd and it's products comply with the following regulations:

- Legal Metrology Act
- SANS 289:2006 Labelling requirements for pre-packaged products and general requirements for the sale of goods subject to legal metrology control
- R.146 of March 2010 (act 54 of 1972) Regulations governing the labelling and advertising of foodstuffs.
- R.246 of 11 February 1994 (as amended) Regulations governing the maximum limits for pesticide residues that may be present in foods.
- R.588 of 15 June 2018 Regulations relating to Maximum Levels for Metals in Foodstuffs
- R.911 of 28 September 2001 Regulations governing certain solvents in foodstuffs (benzene and methanol)
- R.1145 of 8 October 2004 Regulations governing tolerances for fungus produced toxins in foods (mycotoxins)
- R. 692 of 16 May 1997 (as amended) Regulations governing microbiological standards for foodstuffs and related matters

DECLARATION OF GENE TECHNOLOGY

There are no ingredients in this product (including food additives, processing aids, and enzymes) that contain or have been derived from genetically modified material, nor have they been produced using the application, either directly or indirectly, of genetically modified substrates or genetically modified organisms.

This product does not require labelling in accordance with R.25 of 16 January 2004: Regulations relating to the Labelling of Foods obtained through Certain Techniques of Genetic Modification.

This product does not contain genetically modified novel DNA and/or novel protein.

PRODUCT LABELLING

Product Name	Natural Vanilla Extract.
Ingredient Statement	Water, Ethanol, Vanilla Beans (11%).
Intended Use	Vanilla extract is primarily intended for culinary purposes, serving as a flavourful ingredient to enhance the taste of various recipes. Typical dosage is 1-2 teaspoons.
Potential Misuse	If not store in a cool, dry place, out of direct sunlight and not in an airtight container, there is a risk for bacterial contamination.
Allergens	None.
Warning Statements	None.
Origin	Product of South Africa.
Storage Conditions	Unopened: Store in a cool, dry place, out of direct sunlight. Opened: Reseal bottle lid. Store in a cool, dry place, out of direct sunlight and in an airtight container.
Shelf Life	48 months
Coding Method	B: YYMM/## BB: DD/MM/YYYY
Coding Format	Printed label.
Distribution	Enclosed and sanitary vehicles operating at ambient temperature.

PRODUCT PACKAGING

Primary Packaging	1, 5 and 25 litre food grade HDPE storage containers (jerry can).			
	Height (mm)	Width (mm)	Length (mm)	Neck (mm)
1 litre	165	70	120	38
5 litre	250	225	290	38
25 litre	440	240	280	50
Sealing Method	Cap closure.			
Tamper Evidence	Tamper evident band on cap closure.			

PRODUCT RELEASE CONTROL

	Parameter	Specification	Method
Physical Specifications	Appearance	Thin, liquid consistency, opaque to cloudy	Visual inspection
	Colour	Dark brown to black	Visual inspection
	Odour	Characteristic vanilla aroma	Organoleptic evaluation
	Foreign Objects: inherent	<1%	Visual inspection
	Foreign Objects: introduced	Free of glass, wood, insects and other contaminants	Visual inspection
Chemical Specifications	Alcohol	35% v/v	HPLC
	Methanol	<10 g/l	Gas chromatography
	Total aflatoxin	<10 µg/kg	TLC
	Aflatoxin B1	<5 µg/kg	TLC
Microbiological Specifications	Total Plate Count	<10 000 CFU/g	Standard methods
	Yeast and Mould	<1 000 CFU/g	Standard methods
	Salmonella	Absent in 25g	Standard methods
	E. coli	Absent	Standard methods
Tests per batch	1 per batch		
Retention Samples	100ml per batch		
Retention Period	Until shelf life is reached.		