

Vanilla sugar

Product specification sheet

Article code	22437
Dosage	Depending on application.
Net weight	25 KG
EAN code packaging	-
EAN code box	-
Intrastat code	-
Packaging	paper bag
Storage	Cool, dry and dark
Shelf life after production	In original closed packaging: 24 months
Ingredients	sugar, aroma

Nutritional value per 100g

Energy (kJ)	1694,52	kJ
Energy (kcal)	405,00	kcal
Fat	0,00	kcal
of which saturated fatty acids	0,00	gram
Carbohydrates	99,00	gram
of which sugars	99,00	gram
Protein	0,00	gram
Fiber	0,00	gram
Salt	0,00	gram

Chemical / physics

Ashes	0,10	Max %
Moisture	0,30	Max %
Chemical contamination	The product must meet the requirements of the EU regulation 1881/2006 (setting maximum levels for certain contaminants in foodstuffs).	

Microbiological characteristics

Total plate count	max.	500	kve/g
Yeast and moulds	max.	10	kve/g
Enterobacteriaceae	max.	0	kve/g
Escheria coli	max.	0	kve/g
Salmonella	absent in 25 gram		
Bacillus Cereus	max.	10	kve/g

Legislation

Legal maximum amounts of Ochratoxin A:

unprocessed cereals: 5 microgram/kg

Cereal products: 3 microgram/kg

Dried grapes (raisins, currant): 10 microgram/kg

Legal maximum amounts DON:

Consumer ready products: 500 microgram/kg

Flour: 750 microgram/kg

Mycotoxin:

Must properly grow, harvested, processed and stored to prevent the presence of aflatoxins or minimize the risk. If present, values must match the existing national and / or EU regulations. EU regulation 1881/2006: contains maximum levels for aflatoxins B1 5µg/kg and total aflatoxin 10µg/kg. This applies only to the following spices: pepper, nutmeg, ginger, turmeric and capsicums. For other spices applies, where necessary, national legislation.

Presence of allergens

LeDa Code	GS1 Code	Allergen	Recipe without	Recipe with	May contain (and recipe without)	Unknown
1.1	UW	Wheat	X			
1.2	NT	Rye	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Shellfish	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Groundnuts (peanuts)	X			
6.0	AY	Soya	X			
7.0	AM	Milk	X			
8.1	SA	Almonds	X			
8.2	SH	Hazelnuts	X			
8.3	SW	Walnuts	X			
8.4	SC	Cashew nuts	X			
8.5	SP	Pecans	X			
8.6	SR	Brasil nuts	X			
8.7	ST	Pistachios	X			
8.8	SM	Macademia nuts	X			
8	AN	(*) <i>Nuts</i>				
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame	X			
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) in concentrations greater than 10 mg/kg or 10 mg/l, expressed as SO ₂	X			
13.0	NL	Lupine	X			
14.0	UM	Mollusc	X			
		Additional allergens				
20.0	ML	Lactose	X			
21.0	NC	Cacao	X			
22.0	MG	Glutamate (E620 - E625)	X			
23.0	MK	Chickem	X			
24.0	NK	Coriander	X			
25.0	NM	Corn	X			
26.0	NP	Legume	X			
27.0	MC	Beef	X			

LeDa Code	GS1 Code	Allergen	Recipe without	Recipe with	May contain (and recipe without)	Unknown
28.0	MP	Pork	X			
29.0	NW	Carrot	X			

Claims

Free from foreign material

Yes

Pesticides:

The product must meet the requirements of the EU regulation 396/2005 (maximum residue levels). The maximum levels for pesticide residues in food is 0.01 mg / kg. This general limit is used as the default value, ie in all cases where no specific MRL has been established for products or groups of products.

See also website: http://ec.europa.eu/sanco_pesticides/public/index.cfm about the MRL's of pesticides.

GMO statement

Produced from GM maize	N/A
Ingredients produced from GM maize	No
Produced from GM soya	N/A
Ingredients produced from GM soya	No
Produced from GM crops / enzymes	N/A
Ingredients produced from GM crops / enzymes	No
Produced by GM-free soya / maize	N/A
Ingredients produced by GM-free soya / maize	No
Declared as: GMO (1829/2003/EC or 1830/2003/EC)	No

Applied processes

Metal detection performed	No
Heat treatment	No
Irradiated (gamma)	No

Origin

aroma (Netherlands)
dried glucose syrup (Netherlands)
sugar (Netherlands)

General provisions

In addition to the general provisions and agreements relating to payments and deliveries (registered at the Chamber of Commerce Northwest-Holland on April 15, 2010), this specification contains indicative information of which no rights may be derived. As a result of the fluctuations which occur naturally in the raw materials, it is possible that the information in this specification, may differ to a small degree with respect to the information previously provided. We strive for the highest quality with regard to the product specification, both the composition and the ingredients used. We accept no liability with respect to damage of any nature whatsoever resulting from the usage of or production with the product according to the corresponding specification.