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Madagascan Vanilla Pods

LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Madagascan Vanilla Pods/Vanilla Pods/Vanilla
DESCRIPTION	Cured vanilla beans - Vanilla Planifolia Type (Tropical Creeping Orchid)
COUNTRY OF MANUFACTURE	Madagascar
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	Madagascar
PRODUCT COMPOSITION	Vanilla Pods
APPEARANCE	Long black beans – Whole
MOISTURE CONTENT	32-55%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 100 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 100 GRAMS
NUTRITIONAL PER 100g	Energy kJ/100g 288 Energy kJ/100g 1204.99 Saturates (SFA) 2.9 Carbohydrate 8.20 Total sugars 5.9 Protein 1.8 Fibre (AOAC) 0.00 Sodium 0.00
RECOMMENDED SHELF LIFE & STORAGE	36 months from manufacture date
APPLICATIONS	multiple
DOSAGES RECOMMENDED	As required

ALLERGEN AND INTOLERANCE INFORMATION


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> wheat based glucose syrups including dextrose wheat based maltodextrins glucose syrups based on barley; cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K.	N	


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Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	n	
Additives (E' Numbers etc)	n	
Beef and beef derivatives	n	
Benzoates	n	
BHA/BHT	n	
Chicken and chicken derivatives	n	
Cocoa	n	
Coriander	n	
Fruit and fruit derivatives	n	
Glutamate	n	
Legumes and Pulses	n	
Monosodium Glutamate (MSG)	n	
Pork and pork derivatives	n	
Synthetic Colours including Azo and Coal tar dyes	n	
Vegetable and Vegetable derivatives	n	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	n	
Yeast and yeast derivatives	n	

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Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	y	
Vegans	y	
Orthodox Jewish Diet (Kosher)	y	
Muslim Diet (Halaal)	y	
Diabetics	y	

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	