



# UN RATIIONS STANDARD

DATE: 31/08/2018

## VANILLA EXTRACT

ED No: 04

CODE: UNSTD-COM 4204

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### 1. PRODUCT NAME

VANILLA EXTRACT

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Vanilla extract is an extract of the vanilla bean (*Vanilla planifolia* or *V. tahitensis*), used as a flavouring agent

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Vanilla

#### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

### 4. PROCESSING

#### Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

N/A

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

The product shall be clean, sound and free from any foreign matter. It shall have an odour characteristic of vanilla and the colour shall be deep brown to black.



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### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	
Odour or flavour	Deep brown to black Appropriate to the product
Texture	Liquid
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

### 8. CONTAMINANTS

N/A

### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy:	288 Kcal
Protein:	0.06g
Carbohydrates:	12.65g
Fat:	0.06g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Bottle or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 10 ml to 50 ml.
Warranty at delivery location	4 months

### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"