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1. PRODUCT NAME

VANILLA EXTRACT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Vanilla extract shall be an alcohol-free solution containing the natural vanilla flavouring derived from the cured seed pod (bean) of the vanilla orchid *VanillaPlanifolia*. Glycerol is the used botanical-extraction solvent. Vanilla constituent may be added in the form of concentrated vanilla extract or vanilla flavouring to the semi-solid form called vanilla oleo-resin.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vanilla, Glycerine

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.

7. PHYSICAL CRITERIA

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

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	0 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Plastic material that maintains the integrity of the product to protect product, maintainingsanitary and organoleptic qualities intact and withstands the rigors 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	Up to 500 g
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"