

	UN RATIONS STANDARD		DATE: 01/04/2024
	VANILLA EXTRACT		ED No: 05
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1. PRODUCT NAME

VANILLA EXTRACT

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



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

Imitation vanilla made from synthetic vanillin is not allowed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vanilla bean extractives, water, and alcohol (35 %).

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

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

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

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 and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

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9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	255 kcal

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	Minimum 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"