

# NIELSEN-MASSEY VANILLAS

*Vanilla Specialists*

## SPECIFICATION SHEET

Product Name	- MADAGASCAR BOURBON PURE VANILLA EXTRACT	
Description	- Pure Vanilla Extract	
Color	- Darkish Brown	
Aroma	- Typical Vanilla-like	
Ingredient Line	- A blend of 13.35 ounces of selected, choice Madagascar Bourbon vanilla beans produced by our unique cold process method of extraction, 35% natural corn alcohol, .4 pounds of sugar per gallon and water.	
Shelf Life	- At least one year.	
Storage	- Keep at room temperature, away from direct sunlight and heat.	
Packaging	- High density polyethylene gallon bottles	
Analytical	- Lead Number	- 1.05 - 1.18
	- Vanillin	- .15 - .28
Microbiological	- Plate Count	- <20,000
	- Yeast	- <1/ ML
	- Mold	- <1/ ML
	- MPN Coliform	- <0.3/ML
	- E. Coli	- <0.3/ML
	- CP Stapylococci	- <1/ ML
	- Salmonella	- Negative

01/06

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