



TECHNICAL DATA SHEET
Vanilla Xanat Gold

DATE
JUN 2024

Product name	Vanilla extract without sugar.													
Place of production	Papantla, Veracruz, México.													
Product description	Product that concentrates the natural vanilla extract without sugar, seedless, filtered with a stainless steel percolator and purified hydroalcoholic solution that achieves an efficient extraction of all the contents of the vanilla pods. All material involved is food grade for human consumption and without transgenic materials. Made according to Nom-182-SCFI-2011.													
Ingredients	<p>100% natural vanilla pods, processed.</p> <p>Pure ethyl alcohol from food grade sugar cane distilled at 32° GL and therefore corresponds to 32% of each 100 ml of extract.</p> <p>Demineralized purified drinking water - Complies with NOM-127-SSA1-1994, environmental health, water for human use and consumption, permissible quality limits and treatments to which water must be subjected for its potabilization and its modification of November 22, 2000.</p> <p>Free of any type of allergen.</p>													
Sensory and physicochemical properties	<p>Color/appearance non-transparent dark brown.</p> <p>Vanilla aroma and flavor.</p> <p>Liquid texture</p> <p>°BRIX: 13.3 - 15.3</p> <p>pH: 5.03</p> <p>Density: 0.97</p> <p>Refractive index: 1.35 - 1.37</p>													
Nutritional composition	<p>Presentation: 1 mL.</p> <p>Serving Size: 10 mL. (9.7.g)</p> <p>Servings per container: 1000.9</p> <p>Calories: 0</p> <table border="1"> <thead> <tr> <th></th> <th>Grams (g)</th> <th>%IDR</th> </tr> </thead> <tbody> <tr> <td>Protein</td> <td>less than 0.1</td> <td>less than 0.1</td> </tr> <tr> <td>Total Fat</td> <td>0.2</td> <td>0.1</td> </tr> <tr> <td>Carbohydrates</td> <td>0</td> <td>0</td> </tr> </tbody> </table>			Grams (g)	%IDR	Protein	less than 0.1	less than 0.1	Total Fat	0.2	0.1	Carbohydrates	0	0
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Protein	less than 0.1	less than 0.1												
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	Dietary fiber	0	0
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	<p>The RDI percentage was calculated based on an open hypocaloric diet of 2000 calories (89 g protein, 78 g fat and 255 carbohydrates) and 25 g crude fiber.</p> <p>All ingredients contained in the product are regulated and approved for consumption by the FOOD AND DRUG ADMINISTRATION.</p>		
Product shelf life	<p>3 years 36 months 1095 days Preserving its physicochemical, microbiological and sensory properties. Under the character of remaining in the original packaging and with the suggested storage conditions..</p>		
Correct storage process	<p>Keep in a closed container in a clean, cool place, away from sunlight, heat, chemicals and/or odorous materials.</p>		
Composition specifications	<p>The following information is proportional to the 1 liter container. To know the exact number of servings, make the conversion according to the size of the container you have.</p>		
Presentation and commercial packaging	<p>60 ml. 120 ml. 250 ml. 500 ml. 1 lt.</p>		

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