




TECHNICAL DATA SHEET
Vanilla Xanat Gold

DATE
JUN 2024

Product name	Vanilla paste															
Place of production	Papantla, Veracruz, México.															
Product description	<p>Product obtained from the mixture of a purified and concentrated solution of nutritive saccharides obtained by a partial hydrolysis process and concentrated natural vanilla extract without alcohol. All material involved is food grade for human consumption and free of transgenic materials.</p> <p>Concentration of vanillin in final product of 1 Fold.</p>															
Ingredients	100% natural vanilla extract concentrate, sugars, water, vanilla bean, natural thickener based on tragacanth gum and stabilizer is propylene glycol dosed according to standard 0.94 ml per liter. Free of any kind of allergens.															
Sensory and physicochemical properties	<p>Color/appearance liquid, viscous and dense dark brown color. Vanilla aroma and sweet taste.</p> <p>Texture: viscose °BRIX: 35.8%. pH: 5.5+0.5 Density: 1.26 Dry matter: 42%</p>															
Nutritional composition	<p>Presentation: 1L Serving Size: 10 mL. (9.7.g) Per Container: 1000.9 Calories: 200</p> <table border="1"><thead><tr><th></th><th>Grams (g)</th><th>RDA (%)</th></tr></thead><tbody><tr><td>Proteíns</td><td>0.15</td><td>0.3</td></tr><tr><td>Total Fat</td><td>0.15</td><td>0.3</td></tr><tr><td>Carbohydrates</td><td>53.3</td><td>16.8</td></tr><tr><td>Dietary fiber</td><td>0</td><td>0</td></tr></tbody></table>		Grams (g)	RDA (%)	Proteíns	0.15	0.3	Total Fat	0.15	0.3	Carbohydrates	53.3	16.8	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>2 years 24 months 730 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 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.</p>																					



500 ml. 1 lt.

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