

## **Ingredient Information and Specification**

## Vanilla Powder

PRODUCT SKU: CVP PRODUCT CODE: PVP

#### Allergen Statement

No Gluten/Wheat, Rye, Barley/Malt, Oat, Dairy, Egg, Fish/Shellfish, Sulfites, Yeast, Starch, Peanut, other nuts, Rice, Sodium or Soy/Soybean potential allergens, MSG/HVP, BHA/BHT/TBHQ are present in this product or in facility where product is manufactured.

#### **Gluten-Free Statement**

This statement confirms that this product is free of "GLUTEN" and SULFITES". This product does not contain any ingredient(s) which contains gluten, including the FDA recognized sources of gluten: Wheat, Rye, Barley, or any of their derivatives, including but not exclusive to Spelt, Triticale, and Kamut. This product is produced in a GLUTEN-Free and SULFITES-Free facility (no product produced in the facility which could cause Gluten and Sulfites contamination).

### **Non-GMO Statement**

This product does not contain any ingredient(s) which have been genetically modified nor have the products been subjected to any process which would cause the final product to be genetically modified. In addition, this product is made without the use of irradiation and without the use of sewage sludge.

#### **Vegan Statement**

This product does not contain any dairy or animal products. This product is suitable for vegetarians and vegans. No beef or animal by-products are used in the processing or production of this product.

#### **Packaging**

Wholesale: 40 Lb. Plastic Lined RSC Cartons.

#### **Shipping and Storage**

DO NOT REFRIGERATE. Store at room temperature (60-85°) away from direct sunlight and heat. Keep containers tightly sealed. Product shall be kept in compliance with 21CFR110.93.

Specified temperature and humidity should be maintained throughout shelf life of product. Product to be kept in well ventilated areas free from odors. All transportation used to ship product is to be clean, dry and free of any conditions which could contribute to the contamination of food products and thereby cause product loss.

#### Shelf Life

1825 days if stored in typical warehouse temperature and away from direct sunlight and heat.

#### **Country of Origin**

This product is made in the USA.

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#### **Lot Number & Date Code**

Lot number is a record which corresponds to manufactured batch. Date code refers to UDC date of manufacture. Expiration date is not required.

### **Regulatory Approval**

This product is manufactured, processed, packed, handled and shipped in accordance to all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food products including California Proposition 65. This product shall be stored and shipped in containers at temperatures, and under conditions necessary to preserve the quality of the product, including its packaging and shall comply with all applicable local, state and federal regulations.

## **Recommended Usage**

Use 3 ounces to 5 gallons of mix.

### **Certifications**

This product is certified Kosher.

#### **Nutritional Information**

Nutrition Facts	
23 Servings per container Serving Size	100g
Amount per Serving  Calories	368
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 0mg	0%
Total Carbohydrate 92g	31%
Dietary Fiber 0g	0%
Total Sugars 92g	
Added Sugars 92g	
Proteins 0g	0%
Vitamin D	LNNS
Calcium	LNNS
Iron	LNNS
Potassium	LNNS

LNNS: Level of No Nutritional Significance Container is 5 pounds



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### **Label Declaration**

Vanilla Powder; Ingredients: Dextrose, and Select Madagascar Vanilla Beans.

All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturer's Association list.

## **Physical/Chemical Properties**

Physical State: Solid Color: Cream

Taste: Vanilla (free from foreign tastes)
Odor: Vanilla (free from foreign odors)

#### **Microbiological**

Total Aerobic Plate Count <100,000 CFU/gram

 Yeast
 <10 CFU/gm</td>

 Mold
 <10 CFU/gm</td>

 E. Coli
 0 CFU/gm

 Salmonella
 0 CFU/gm

 Staphylococcus
 0 CFU/gm

 Listeria
 0 CFU/gm

**ANALYSIS VERIFIED BY ISO 17025 INDEPENDENT CERTIFIED LAB**