



Vanilla Impex Ltd.

PREMIUM VANILLA POWDER Batch UG225210824

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CERTIFICATE OF ANALYSIS

Product	Natural extraction grade vanilla pods made into powder by grinding
Batch Number	UG225210824
Description	Grinded vanilla powder with Ugandan origins, Batch UG225210824
Appearance	Black, dark brown whole beans
Taste	Vanilla like
Vanillin cont.	1,8% <
Moisture	5% >
Application	Ice Cream, Bakery Products, Confectionery Products, Dairy Products, Medical Products, Pudding, Feed Products, Coffee etc.

Heavy Metals	Cadmium (Cd) $\leq 0,010$ mg/kg
	Arsenic (As) $\leq 0,040$ mg/kg
	Lead (Pb) $\leq 0,050$ mg/kg
	Mercury (Hg) $\leq 0,005$ mg/kg

Microbiological Determination

Yeasts, osmotolerant	≤ 100 CFU/g
Moulds, osmotolerant	≤ 100 CFU/g
Salmonella (25 g)	Absent
Escherichia Coli (1 g)	< 10 CFU/g
Total Plate Count	< 10 CFU/g acc. ISO 7218 < 40 CFU/g
Mycotoxins	
Aflatoxin B1	$< 1,0$ μ g/kg
Aflatoxin B2	$< 1,0$ μ g/kg
Aflatoxin G1	$< 1,0$ μ g/kg
Aflatoxin G2	$< 1,0$ μ g/kg
Pesticides	GCMS Not detected above limit of Quantitation
Melamine	Absent
Metal Detection	1,5 mm \varnothing Ferrous; 1,8 mm \varnothing Non Ferrous; 2,1 mm \varnothing St. Steel
Storage packaging	Store inside, cool and dry, in sound and well closed
	Do not store or ship with odorous or toxic substances in or avoid contamination. Lump forming may occur after long storage, pressure, temperature fluctuations or relatively high humidity.
Storage time	Recommended not longer than 2 years

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Allergens listing EU Dir. 2000/13/EG and 1169/2011 and according LEDA list.

LEDA GS1 CODE CODE	ALLERGENS	RECIPE WITHOUT (NO)	RECIPE CONTAINS (YES)	RECIPE UNKOWN (UNKOWN)
Legal allergens				
1.1	UW	Wheat	NO	
1.2	NR	Rye	NO	
1.3	GB	Barley	NO	
1.4	GO	Oats	NO	
1.5	GS	Spelt	NO	
1.6	GK	Kamut	NO	
1	AW	Gluten		
2.0	AC	Crustaceans	NO	
3.0	AE	Eggs	NO	
4.0	AF	Fish	NO	
5.0	AP	Peanuts	NO	
6.0	AY	Soy	NO	
7.0	AM	Milk	NO	
8.1	SA	Almonds	NO	
8.2	SH	Hazelnuts	NO	
8.3	SW	Walnuts	NO	
8.4	SC	Cashews	NO	
8.5	SP	Pecan nuts	NO	
8.6	SR	Brazil nuts	NO	
8.7	ST	Pistachio nuts	NO	
8.8	SM	Macadamia/Queensland nuts	NO	
8	AN	Nuts		
9.0	BC	Celery	NO	
10.0	BM	Mustard	NO	
11.0	AS	Sesame	NO	
12.0	AU	Sulphur dioxide and sulphites (E220–E228)	NO	
13.0	NL	Lupin	NO	
14.0	UM	Molluscs	NO	

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Additional allergens

20.0	ML	Lactose	NO
21.0	NC	Cocoa	NO
22.0	MG	Glutamate (E620–E625)	NO
23.0	MK	Chicken meat	NO
24.0	NK	Coriander	NO
25.0	NM	Corn / maize	NO
26.0	NP	Legumes	NO
27.0	MC	Beef	NO
28.0	MP	Pork	NO
29.0	NW	Carrots	NO

GENETICALLY MODIFIED RAW MATERIALS AND/OR DERIVATES

In accordance with EU ordinances Nr. 1829/2003 and Nr. 1830/2003 we herewith declare that this product is free from declaration on label or packaging.

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Nutritional Value

Assay	Result	Unit
Protein	4.0	g/100g
Fat	10.7	g/100g
Saturated fatty acids	1.5	g/100g
Sugar	10.3	g/100g
Starch	1.9	g/100g
Carbohydrate	12.2	g/100g
Sodium	0.03	g/100g
Salt (salt equivalent)	0.08	g/100g
Energy		
In KJ	671	KJ/100g
In Kcal	161	Kcal/100g

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