



PRODUCT SPECIFICATIONS

Product Name:	VANILLA CONCENTRATE 32-FOLD BOURBON
Product Code:	7385
Odor/Taste:	Characteristic of Vanilla
Appearance:	Dark brown to blackish brown opaque liquid with possibly a small amount of sediment
Vanillin Content:	2.500 – 3.500g/100ml (UV)
Specific Gravity @ 25°C:	1.2650 – 1.3250
<u>Microbiological testing</u>	
Aerobic Plate Count:	<1,000cfu/gram
Shelf Life and Storage:	Vanilla is very stable and can be stored for long periods without affecting quality. On standing for lengthy periods, it is normal to develop sediment. This is perfectly acceptable.