



GOURMET VANILLA BEANS

BOTANICAL NAME	<i>Vanilla planifolia</i>
PART OF THE PLANT USED	Its fruits; its vanilla pods
HARVEST COUNTRY	Madagascar
SOURCE	Culture
PROCESS	Collection; preparation ; drying
SHELF LIFE	1 year
USE	Cooking; Cakes; Ice cream ; Cookies; Pastry cream
ORGANOLEPTIC QUALITY	
Physical quality	Flexible vanilla Fleshy vanilla Slightly oily to the touch Pulpy vanilla beans
Color	Dark brown to dark
Smell	Typical vanilla fragrance
HUMIDITY RATE	30 to 33%
VANILLIN RATE	1.5 to 2%
PRODUCT QUALITY FEATURES	Free of foreign odors Free of foreign substances Contains no additives or preservatives

VANILLA ISLAND

Belle souvenir; airport road ; Sambava 208 – Madagascar

+261 32 83 041 13

www.vanilla-island.com



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AVAILABLE LENGTHS	Between 13 to 19 cm depending on customer requirements.
INDUSTRIES	Catering – online sales – cooking – food industries
PACKAGING	Food bag ; our price scales are based on 2 kg packaging, at the customer's request we can adapt the packaging 0.150 kg – 0.250 kg -1 kg -1.5 kg etc.... a price adjustment may be applied.
PRESENTATION	Vanilla set with a nylon thread.
CONSERVATION	Ambient temperature, between 18 to 25 degrees, stored more easily away from air and light, avoid repeated significant thermal shock. Do not expose to the sun.
SHIPPING BOX	35 cm x 45 x h = 30 cm capacity 25 kg/box
SAMPLE	Maximum capacity 1.5 kg
MINIMUM ORDER	Total order must be a minimum of 10 kg all products combined.
AVAILABILITY	In tons

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