



TK VANILLA BEANS

BOTANICAL NAME	<i>Vanilla planifolia</i>
PART OF THE PLANT USED	Its fruits; its pods
HARVEST COUNTRY	Madagascar
SOURCE	Culture
PROCESS	Collection; preparation ; drying
SHELF LIFE	1 year
USE	Cooking; Cakes; Ice cram; Cookies; Pastry cream.
ORGANOLEPTIC QUALITY	
Physical quality	Flexible vanilla Fine vanilla Slightly oily to the touch
Color	Dark brown to dark
Smell	typical vanilla fragrance
HUMIDITY RATE	25 to 28%
VANILLIN RATE	1.7 to 2.4%
AVAILABLE LENGTHS	Between 13 to 19 cm and according to customer requirements.

VANILLA ISLAND

Belle souvenir-airport road -Sambava 208 – Madagascar
+261328304113

www.vanilla-island.com



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PRODUCT QUALITY FEATURES	Free of foreign odors Free of foreign substances Contains no additives or preservatives
INDUSTRIES	Catering – online sales – cooking – food industries – Manufacturer of natural flavors .
PACKAGING	Food grade 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	The total order must be a minimum of 10 kg for all products combined.
AVAILABILITY	In tons

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