



## VANILLA CUTS

### 1st quality (extra)

BOTANICAL NAME	<i>Vanilla planifolia</i>
PART OF THE PLANT USED	Its fruits; its pods
COUNTRY OF HARVEST	Madagascar
SOURCE	Culture
PROCESS	Collection; preparation ; drying ; selection of fragments, pieces and dried vanillas smaller than 13cm.
SHELF LIFE	1 Year
USE	Used as a raw material in the manufacture of liquid vanilla extract and natural flavours.
ORGANOLEPTIC QUALITY	
Visual aspect	Vanilla pieces and fragments selected for their organoleptic and physical qualities.
Physical quality	Very dry vanilla Rigid vanilla
Color	Reddish
Smell	Typical « cuts vanilla » fragrance
HUMIDITY RATE	18 to 20%
VANILLIN RATE	1.0 to 1.2%
SIZE/QUALITY	The product includes vanilla pieces and fragments, and whole vanilla beans between from 10 to 13 cm.

**VANILLA ISLAND**

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

[www.vanilla-island.com](http://www.vanilla-island.com)



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<b>PRODUCT QUALITY FEATURES</b>	Free of foreign odors Free of foreign substances Contains no additives or preservatives
<b>INDUSTRIES</b>	Food industry – Manufacturer of natural flavors.
<b>PACKAGING</b>	Food bag.
<b>CONSERVATION</b>	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.
<b>PRESENTATION</b>	In bulk in the above-mentioned packaging.
<b>SHIPPING BOX</b>	35 cm x 45 xh = 30 cm capacity 16 kg/carton
<b>SAMPLE</b>	Maximum capacity 1.5 kg
<b>MINIMUM ORDER</b>	The total order must be a minimum of 10 kg for all products combined.
<b>AVAILABILITY</b>	In tons

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