



GROUND VANILLA BEANS

1st quality (premium)

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 <13% humidity; grinding; sieving.
SHELF LIFE	1 year
USE	Used as raw material in: The food industry Making Liquid Vanilla Extract
ORGANOLEPTIC QUALITY	
Physical qualities	Very dry powder Powder without lumps Sifted powder
Color	Brown to dark brown
Smell	Typic of high quality ground vanilla beans fragrance.
HUMIDITY RATE	8-13%
VANILLIN RATE	1.3-1.5%
GRANULOMETRY	300 microns

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	Flavor manufacturer – food industry – Online sales – Manufacturer of liquid vanilla extract.
PACKAGING	Food grade bag.
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.
PRESENTATION	In bulk in the above-mentioned packaging.
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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