



EXTRACT VANILLA BEANS

« EU quality »

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 vanilla to 25-27% moisture content.
SHELF LIFE	1 year
USE	Used as raw material for: The fproduction of liquid vanilla extract. The manufacture of natural aromas.
ORGANOLEPTIC QUALITY	
Physical quality	Supple vanilla Dried vanilla
Color	Reddish color
Smell	Typical extract vanilla beans fragrance.
HUMIDITY RATE	25-27%
VANILLIN RATE	1.6 to 1.7%
AVAILABLE LENGTHS	12 to 13 cm / 13 to 17 cm and according to customer request.

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	Manufacturer of natural flavors – food industry Manufacturer of liquid vanilla extract.
PACKAGING	Wrapped in its natural state in greaseproof paper.
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	Vanilla set with a nylon thread
SHIPPING BOX	35 cm x 45 xh = 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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