



TK vanilla beans specifications

GENERAL CHARACTERISTICS	
PRODUCTS CLASS	<i>Planifolia</i> bourbon vanilla
COMMON NAME	TK vanilla beans
STYLE	Raw material
CULTIVATION	Conventional/ naturally
PRESENTATION	Vanilla beans are booty with raphia string
	Link to the TK vanilla beans web page
AVAILABILITY	
AVAILABLE LENGHTS	13 to 18 cm
EXPORT CAPACITY	1 tons/ Month
PRODUCT AVAILABILITY	Vanilla exports typically begin between October and May each year, with the exact date subject to change in response to political conditions. To stay up to date on any developments, we encourage you to subscribe to our newsletter.
	Link to the Newsletter
MOQ	
	No MOQ
PHYSICAL CHARACTERISTICS	
COLOR	Dark brown to dark

TASTE:	Typical taste of vanilla.
ODOR	Typical vanilla fragrance.
VISUAL ASPECT	vanilla bean, slightly thin and supple; the vanilla bean is finer to the touch than gourmet vanilla
CHEMICAL CHARACTERISTICS	
MOISTURE CONTENT	25 to 28%
VANILLIN CONTENT	1.7 to 2.4%
USE	
SUGGESTED PRODUCT USE :	COOKING
UTILISATION SPECIFIQUE	Recommended for use in all types of desserts and vanilla sales in glass tubes.
PROCESS	
	<p>Vanilla beans are harvested when they are green by growers and collectors, then transported to our preparation center for processing. Immediately after cooking, the vanilla beans are steamed in a large crate for five days. Once they turn black, the beans are dried alternately in full sunlight for several hours a day until the drying rate reaches 45 to 50%. Eventually, the beans are dried in the shade to reduce the drying rate to 28%. Finally, they are placed in refining crates for six months to enhance the vanillin content and build the characteristic fragrance associated with vanilla. Finally, the vanilla beans are sorted one by one by quality, length and drying rate in our vanilla factory.</p>
PACKAGING	
STANDARD PACKAGING	2 kg / bag
LABEL	On demand

PACKAGING OPTION	
PACKAGING OPTION	Special packaging 50g – 100g – 250 g – 1 kg etc
QUALITY OPTION	This product is available in split quality on demand. Split quality is the same, but with a small 1 to 2 cm slit at the base of the pod. This makes the product slightly less visually
PRODUCT TYPES	
HS CODE (custom code)	09010010
SHEL LIFE AND STORAGE	
SHELF LIFE	2 Years
STORAGE	Store in a store in a room temperature or cool environment away from sunlight or other heat sources
ORDER SPECIFICATIONS	
SHIPPING PACKAGING	Cardboard box 25 kg/carton
CARRIER	
SHIPPING	All of our shipments are processed through DHL or Fedex
MODE OF SHIPMENT	By air
INCOTERM	DAP delivery at place door to door, the import tax from your country is at your charge.
LEAD TIME TO FOB	7 to 10 days.
PLACE OF SHIPPING	Sambava airport - Madagascar

SAMPLE	
SAMPLE	Orders for samples under 1.5 kg are not subject to customs declaration, so you pay no duties or taxes when the sample arrives in your country. Free import tax, as the product is declared as a sample
PAYMENT TERM	
METHOD OF PAYMENT	Wire transfert
PAYMENT	You have a choice of payment methods: either 100% of the invoice amount before shipment, or 50% at the time of order and 50% of the remaining payment after we have scanned the export documents (debit invoice, packing list, weighing certificate, certificate of origin, SGP or EUR1 form; AWB; phytosanitary certificate, customs slip).
FAQ	Link to the frequently asked question
FIND ANSWER TO YOUR QUESTIONS IN OUR FAQ	Topics covered in our FAQ: the advantages of ordering from our company vanilla island; product specifications; questions related to ordering, questions related to delivery; packaging, questions related to the ordering process up to delivery.
	Link to our FAQ page
INQUIRIES	
Please direct all inquiries and other communication to:	office@vanilla-island.com
WHATSAPP	+261 32 83 041 13
WWW	www.vanilla-island.com