



## PAMPONA VANILLA BEANS

BOTANICAL NAME	<i>Vanilla Pampona</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 cream ; Cookies; Pastry cream.
ORGANOLEPTIC QUALITY	
Physical quality	Flexible vanilla Very fleshy vanilla Plenty of pulp and seeds Slightly oily to the touch Large size
Color	Dark
Smell	Typical pampona vanilla fragrance.
HUMIDITY RATE	30 to 35%
VANILLIN RATE	1.5 to 1.7%
AVAILABLE LENGTHS	15-16-17-18-19-20-21-22 cm and according to customer's requirements.

**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>	Catering – online sales – cooking – industries food industry.
<b>PACKAGING</b>	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.
<b>PRESENTATION</b>	Vanilla set with a nylon thread.
<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>SHIPPING BOX</b>	35cm x 45 x h = 30cm capacity 30 kg/box
<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 tonnes

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