



BITS OF VANILLA BEANS

BOTANICAL NAME	<i>Vanilla planifolia</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 Fleshy vanilla slightly oily to the touch
Color	Dark brown to black
Smell	Typical vanilla fragrance
HUMIDITY RATE	28 to 33%
VANILLIN RATE	1.6 to 1.8%
SIZE OF VANILLA PIECES	2 to 3 cm
QUALITY	Same quality as gourmet and tk vanilla but in cut form

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	Catering – cooking – food industries – Manufacturer of natural flavors.
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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