

Madagascan Gourmet Organic Vanilla Pods

General Information

Product Codes	200000390 Madagascan Vanilla Pods 40% Organic 200000395 Madagascan Vanilla Pods 30% Organic
Ingredients	Organic Madagascan vanilla pods (100%)
Size	11-14cm
Vanillin Content	1.5% - 2.2%
Moisture Content	35-40 %
Definition	Natural vanilla of the Vanilla Planifolia Andrews or Vanilla Fragrans Salis. Whole pods used used for all purposes. Gourmet or TK grade, varies by batch.
Characteristics General	- This vanilla bean is full of the characteristic flavours of Madagascan vanilla and is uniform in colour (red/brown to black) - The vanilla has undergone appropriate and traditional curing techniques to develop its flavour (killing, sweating, sun and shade drying, "ripening" in cases, stretching, smoothing beans between fingers, classification, measuring, and packaging) - The vanilla has not undergone any treatment to modify its natural vanillin content or its other components (for example by addition of synthetic vanillin, bio-technologic vanillin, or simply by water addition) - It is free of mites, mould, creosote flavour, galls and oxidation - It has the characteristic aroma of vanilla
Main ingredient origins	Madagascar
Storage	At constant room temperature (18°C - 22°C) in a dry environment Isolated from odorous materials. Protected from day light. Air every 3 months
Shelf Life	Closed Pack - 36 Months from manufacturing date
Packaging	Sealed and padded air-impermeable plastic sleeves
Usage/Handling	Determined by the end user. Use in accordance with good occupational hygiene and manufacturing procedures.

Bacteriological Properties

Typical Values	Cfu/g
Total Viable Count (TVC)	< 1500

Nutritional Analysis

Natural vanilla beans are used and appreciated for their aromatic quality and power. Nutritional value is not therefore a criterion, and no analysis is required by the profession or administration. The following information is therefore provided as indications.

Analysis Specification	Results (/100g)
Energy (kcal)	288.0
Energy (kJ)	1205.0
Fats (g)	9.5
- of which saturates (g)	0.0
Protein (g)	5.2
Total Carbohydrates (g)	17.6
- of which sugars (g)	2.2
Fibre (AOAC) (g)	31.7

NB: the fats are composed entirely of glycerol ester and organic acid with chain lengths that are characteristic of fats of botanical origin.

Allergens

Allergen	Present in Product	Present in other production
Celery	No	No
Seafood, shellfish, crustaceans, molluscs	No	No
Milk	No	No
Egg	No	No
Fish	No	No
Cereals	No	No
Mustard	No	No
Nuts	No	No
Sesame	No	No
Soybeans	No	No
Lupin	No	No
Sulphur Dioxide (> 10ppm)	No	No
Sulphites (> 10ppm)	No	No

This product does NOT contain substances having allergenic properties for which labelling is required, as defined in Directive 2003/89/EC of the European Parliament and of the Council of 10 November 2003 and listed in ANNEX 111a of the aforementioned directive, amending directive 2000/13/EC of 20 March 2000 and further amended by directive 2006/142/EC of 22 December 2006.

Product Status

Halal product	Yes	Certified	Yes (HCO)
Kosher product	Yes	Certified	Yes (KLBD)
Organic	Yes	Certified	Yes (Org Food Fed)
Fair Traded	Yes	Certified	No
Vegan	Yes	Certified	No
Vegetarian	Yes	Certified	No

Legal Status

The product complies with all relevant and applicable EC food regulations.

All raw materials of this product correspond to the US FEMA/FDA GRAS regulations.

For the use of this product abroad, the respective national legal regulations shall be considered.

The manufacturing process is in full accordance with the laws in force, as part of the European Directive, and intended for food use and complies with regulation (EC) N° 1334/2008.

Process

Food irradiation: The product is non-ionized.

Fertilizers: Culture is made without the use of any chemical fertilizers.

Pesticides: In conformity with regulation 396/2005/EC and its series of modifications

Mycotoxins: In conformity with the regulation 1881/2006/EC and its series of modifications

Heavy Metals: In conformity with the regulation 1881/2006/EC and its series of modifications

GMO

This product is considered NOT genetically modified or NOT derived from genetically modified organisms as defined by the EC Regulation No. 1829/2003 of the European Parliament and of the Council 22 September 2003 on genetically modified food and feed and EC Regulation No. 1830/2003 of the European Parliament and of the Council 22 September 2003 on the traceability and labelling of genetically modified organisms and the traceability of the food and feed products produced from genetically modified organisms and amending Directive 2001 / 18 / EC).

Packaging

Primary packaging in direct contact with finished products is suitable for food contact in accordance with:

Regulation (EC) N°1935/2004 and Regulation (EC) N°2023/2006 concerning materials and articles intended to come into contact with foodstuff.

Regulation (EU) N°10/2011 and Regulation (EU) N°2018/831 concerning plastic materials and articles intended to come into contact with foodstuff.

Phthalates free

Bisphenol A free

Validation

We hereby certify that our product is fit for human consumption.

Reviewed and signed by Sakina Jodiyawalla

Company position: Director



This data is for customer's information only. We cannot be held responsible, directly or indirectly for any consequences of the customer's use of the products. Before using the customer has to verify the data. The consignee/receptionist is the only person who can decide to use them or not, especially when it is directly or indirectly, or either through industrial or laboratories trials, to be ingested by a human person.