

Technical data sheet

Madagascan Premium Vanilla Powder

General Information

Product Codes	200000160 Madagascan Premium Vanilla Powder
Ingredients	100% Madagascan vanilla pods.
Granulometry	< 500 µm
Vanillin Content	1.5- 2.0%
Moisture Content	< 10%
Definition	Natural vanilla of the Vanilla Planifolia Andrews or Vanilla Fragrans Salis. Ames botanical species obtained by cryogenic grinding process. There are no added ingredients
Characteristics General	• This vanilla bean powder is full of the characteristic flavours of Madagascan vanilla and is uniform in colour (brown to light brown) • 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, biotechnologic 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 12 months
Shelf Life	Closed Pack - 48 Months from manufacturing date
Packaging	Circular glass jars with plastic/bakelight cap. Packed in protective cardboard outer box.
Usage/Handling	Determined by the end user. Use in accordance with good occupational hygiene and manufacturing procedures.

Bacteriological Properties (Typical)

UK Food safe protocol followed for ingredients.

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.

Energy (kcal)	365.0
Energy (kJ)	1548
Fat (g)	2.5
Polyunsaturates (g)	0.5
Monounsaturates (g)	0.9
Saturates (g)	1.0
Protein (g)	8.0
Salt (g)	< 0.10
Total Carbohydrate (g)	78.1
Total sugar (g)	11.2
Sodium (mg)	34.0
Ash (g)	9.6
Trans (g)	< 0.1
Available Carbohydrate (g)	77.2
Dietary Fibre (AOAC) (g)	0.9
Moisture (Vacuum) (g)	1.8

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

Heavy Metal

Heavy metals are monitored **at least annually** for this product, and additional testing is conducted where required based on risk assessment, customer requirements, supplier changes, or any identified quality concern.

Lead	< 0.6 ppm	Arsenic	< 3 ppm
Cadmium	< 1 ppm	Mercury	< 1 ppm
Antimony	< 5 ppm		

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 containing gluten	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 any of the allergens requiring declaration under Annex II of Regulation (EU) No 1169/2011 on the provision of food information to consumers. Based on our current knowledge, no Annex II allergens are intentionally added to this product.

Product Status

Halal product	Yes	Certified	Yes (HCO)
Kosher product	Yes	Certified	Yes (KLBD)
Organic	No	Certified	No
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.

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



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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.