



SPECIFICATION SHEET

DATE : 01/04/2023

PRODUCT	VANILLA GOURMET BEAN
CODE NUMBER	VANBMGG
APPLICATIONS	Used in baking, fine cuisine
PLANT OF ORIGIN	Vanilla Planifolia
PART OF THE PLANT	Beans



GENERAL PROPERTIES

Natural vanilla is derived from specific plant varieties carefully chosen through traditional breeding techniques. With a chocolatey aftertaste and a fruity aroma, our premium Vanille Bourbon Gourmet excels in pastry, refined cuisine, and cosmetics.

Elevate your creations with its unparalleled flavor and sophistication.

ORGANOLEPTIC PROPERTIES

Appearance : unsplit, oily & supple pod

Colour : dark brown to black

Odour : strong floral vanilla

Taste : sweet chocolate and vanilla

ANALYTICAL PROPERTIES

Humidity rate : 30 - 35%

Aflatoxins B & G : undetectable

Vanillin rate : 1.6 - 2.6%

Length : 14 - 22cm

PACKING

Standard upon client's approval : Raffia string for securing the bundles, wax paper for isolating and preserving the pods. Also available in 5kg vacuum-sealed plastic.

Other available options upon demand

STORING & SHELF LIFE

Store in a tightly sealed container at room temperature (+12°C à + 19°C) in the original packaging, properly closed, away from air and light. Avoid significant and repeated thermal shocks. Do not store it near other spices.

24 months to 3 years

If longer than 24 months, it is advisable to assess quality before utilizing the product.

COMPLIANCE WITH LEGISLATION

Our product complies with Regulation 1334/2008 EC dated December 16, 2008, along with its subsequent amendments. To ensure its suitability for use in different countries, it is essential to adhere to the respective national food regulations and laws.

Japan legislation	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
USA legislation	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes

COMPONENT(S) SUBJECT TO QUANTITATIVE LIMITATION FOOD

Present : No Yes

The figures provided are derived from our understanding of the raw materials utilized and are not the outcomes of quantitative measurements.

ALLERGENS

The ingredients are disclosed in accordance with Annex II of Regulation 1169/2011 EC, dated October 25, 2011, and any subsequent revisions to the regulation.

Ingredients derived from corn or soy :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
GMO ingredients or GMO derivatives :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Major potential allergenic ingredients :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
cereals and derivatives containing gluten (content > 200 ppm) :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Soya and derivatives :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Shellfish, fish and derivatives :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Eggs, milk and derivatives (proteins, lactose...) :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Nuts (walnuts, hazelnuts, almonds, peanuts...) :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Sunflower seeds, sesame seeds and derivatives :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Sulphites at a concentration of 10 mg/kg in SO ₂ :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Other :	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes

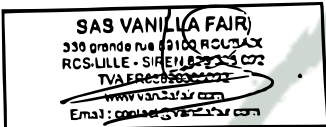

The risk of allergen cross-contamination for this material is managed through HACCP procedures, and it is considered to be insignificant.

IONIZATION

This product is not treated with ionizing radiation and doesn't contain any ingredients treated with ionizing radiation.

MICROBIOLOGY

Pathogenic germs		
Total plate count @ 30°C /1g	< 10 000	Phytocontrol
Yeast /1g	< 10	Phytocontrol
Mould /1g	< 10	Phytocontrol
Enterobacteriaceae 37°	< 10	Phytocontrol
E.coli β-glucuronidase+37°C	Absence	Phytocontrol
Bacillus cereus présomptifs à 30°C	< 10	Phytocontrol
Salmonella in 25g	Absence	Phytocontrol
Aflatoxins	Absence	Phytocontrol
Lead & Arsenic	< 0,03	Phytocontrol

Approval	Release
 <p>SAS VANILLA FAIR 336 grande rue 59100 ROUBAIX RCS-LILLE - SIREN 829 31 022 TVA EFR 253 633 007 www.vanillafair.com Email: contact@vanillafair.com</p>	

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Note: The provided information does not exempt the customer from conducting their own assessments of the product's attributes upon receipt.