



# TECHNICAL SHEET



## Black Vanilla



### Description :



Origin : Madagascar

Botanical name : *Vanilla Planifolia*

Appearance : Pod not split, full, flexible and fleshy

Colors : Black, dark brown

Appellation : Gourmet

Use : Gastronomy, pastry, dessert, restaurant, ...

### Specifications :



Humidity rate : 30 to 35%

Vanillin rate : 1.6 to 2%

Length : 12 - 14cm / 14 - 16cm / 16 - 21cm

Pod weight : 4 to 4.5 grams

### Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

### Packaging :



- Tin box lined with refined paper

- In a vacuum bag all packed in 25 kg box net (48x38x32)



# Vanilla TK



## Description :



Origin : Madagascar

Botanical name : *Vanilla Planifolia*

Appearance : Pod not split, full, flexible

Colors : Black, brown

Appellation : TK

Use : Gastronomy, pastry, dessert, restaurant, ...

## Specifications :



Humidity rate : 28 to 30%

Vanillin rate : 1.6 to 2%

Length : 12 - 14cm / 14 - 16cm / 16 - 21cm

Pod weight : 3 to 3.5 grams

## Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

## Packaging :



- Tin box lined with refined paper

- In a vacuum bag all packed in 25 kg box net (48x38x32)



# Vanilla Red Europe



## Description :



Origin : Madagascar

Botanical nam : *Vanilla Planifolia*

Appearance : Pod split / not split, flexible

Colors : Brown brown with reddish reflections

Appellation : EU type extraction

Use : Transformation into extract or oleoresin for the food industry

## Specifications :



Humidity rate : 24 to 27%

Vanillin rate : 1.4 to 2%

Length : 12 - 16cm / 16 - 20cm

Pod weight : 2.5 to 3 grams

## Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

## Packaging :



- Tin box lined with refined paper

- Polypropylene bag lined with refined paper

- In a vacuum bag all packed in 25 kg box net (48x38x32)



## Vanilla Red US



### Description :



Origin : Madagascar

Botanical name : *Vanilla Planifolia*

Appearance : Pod split / not split,  
very dry and fine

Colors : Reddish and yellowish  
reflections

Appellation : US type extraction

Use : Transformation into extract  
or oleoresin for the food industry

### Specifications :



Humidity rate : 18 to 24%

Vanillin rate : 1.4 à 2%

Length : 12 - 16cm / 16 - 20cm

Pod weight : 2 to 2.5 grams

### Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

### Packaging :



- Tin box lined with refined paper

- Polypropylene bag lined with refined paper

- in a vacuum bag all packed in 25 kg box net (48x38x32)



## Short Vanilla



### Description :



Origin : Madagascar

Botanical name : *Vanilla Planifolia*

Appearance : Pod split / not split,  
very dry and fine

Colors : Reddish and yellowish  
reflections

Appellation : Short Extraction

Use : Transformation into extract  
or oleoresin for the food industry

### Specifications :



Humidity rate : 18 to 24%

Vanillin rate : 0.8 to 1.4%

Length : 10 – 11.5cm

Pod weight : 1 to 2.5 grams

### Storage conditions :



- In a tightly closed container, away  
from air and light.

- In a dry place, temperature  
included between 18 to 22°C

### Packaging :



- Tin box lined with refined paper

- Polypropylene bag lined with  
refined paper

- In a vacuum bag all packed in 15  
kg box net (48x38x32)



## Cuts Vanilla



### Description :



Origin : Madagascar

Botanical name : *Vanilla Planifolia*

Appearance : Vanilla pieces, very dry

Colors : Reddish and yellowish reflections

Appellation : Extraction cut

Use : Transformation into extract or oleoresin for the food industry

### Specifications :



Humidity rate : 15 to 20%

Vanillin rate : 0.6 to 1.2%

Length : Less than 13cm

Pod weight : 1 to 2.5 grams

### Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

### Packaging :



- Tin box lined with refined paper

- Polypropylene bag lined with refined paper

- In a vacuum bag all packed in 15 kg box net (48x38x32)



# Vanilla powder



## Description :



Origin : Madagascar

Botanical nam : Vanilla powder

Planifolia

Appearance : Homogeneous powder with very fine granulation

Colors : Brown, black, chocolate brown

Appellation : Powder

Use : Gastronomy, pastry, dessert, restaurant, ...

## Specifications :



Humidity rate : 10 to 16%

Vanillin rate : 0.6 to 1.5%

Grain size : 300 microns

## Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

## Packaging :



- Vacuum packed by 5kg x 5

- Il packed in a 25 kg net box (48x38x32)



## Vanilla beans exhausted



### Description :



Origin : Madagascar

Botanical name : Vanilla powder

Planifolia

Appearance : Fine, uniform grains, very dry

Colors : Black

Appellation : Vanilla beans exhausted

Fragrance : With or without vanilla flavor

Use : Visual appearance in industry

### Specifications :



Humidity rate : 5 to 7%

Grain size : 300 microns

### Storage conditions :



- In a tightly closed container, away from air and light.

- In a dry place, temperature included between 18 to 22°C

### Packaging :



- Vacuum packed by 5kg x 5

- All packed in a 25 kg net box (48x38x32)



Our certifications

