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Black Vanilla



Vanilla TK



Description

Specifications

- 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, ...

- Humidity rate : 30 to 35%
- Vanillin rate : 1.6 to 2%
- Length : 12 - 14cm / 14 - 16cm / 16 - 21cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 25 kg box net (48x38x32)

Description

Specifications

- Origin : Madagascar
- Botanical name : Vanilla Planifolia
- Appearance : Pod not split, full, flexible
- Colors : Black, brown
- Appellation : TK
- Use : Gastronomy, pastry, dessert, restaurant, ...

- Humidity rate : 28 to 30%
- Vanillin rate : 1.6 to 2%
- Length : 12 - 14cm / 14 - 16cm / 16 - 21cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 25 kg box net (48x38x32)

Vanilla Red Europe



Description

Specifications

- 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

- Humidity rate : 24 to 27%
- Vanillin rate : 1.4 to 2%
- Length : 12 - 16cm / 16 - 20cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 25 kg box net (48x38x32)

Vanilla Red US



Description

Specifications

- 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

- Humidity rate : 18 to 24%
- Vanillin rate : 1.4 to 2%
- Length : 12 - 16cm / 16 - 20cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 25 kg box net (48x38x32)

Short Vanilla

Cuts Vanilla



Description

Specifications

- 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

- Humidity rate : 18 to 24%
- Vanillin rate : 0.8 to 1.4%
- Length : 10 – 11.5cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 25 kg box net (48x38x32)

Description

Specifications

- 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

- Humidity rate : 15 to 20%
- Vanillin rate : 0.6 to 1.2%
- Length : Less than 13cm

Storage conditions

Packaging

- In a tightly closed container, away from air and light.
- In a dry place, temperature included between 18 to 22°C

- Tin box lined with refined paper
- In a vacuum bag all packed in 15 kg box net (48x38x32)