



Reference: TDS-01
Revision: 1
Date: 30/03/2020

Product: Madagascar Vanilla powder, Vanilla planifolia

Manufacturing process:

Grinding of vanilla pods or vanilla cuts into fine powder.

Ingredients:

Ingredients: 100% Madagascar Vanilla powder, Vanilla planifolia (unextracted)

Allergens:

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells and by-products	Absence
Celery and by-products	Absence
Mustard and by-products	Absence
Sulphurous anhydride and sulfites	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

Specifications:

Type of vanilla: Vanilla Red US

Organoleptic characteristics:

Appearance: Fine dark brown powder
Fineness: 300 – 400 microns
Taste/Smell: Characteristics of vanilla

Physical-chemical characteristics:

Humidity (%): 5 to 10 %
Content of Vanillin: 1 to 2 %

Microbiological characteristics (before opening):

Total plate count	< 2.000 CFU/g.
Yeast and mold	< 50 CFU/g.
Coliform bacteria	< 10 CFU/g.
E. coli	Absence in 1 g.
Salmonella	Absence in 1 g.

Storage:

Best before date: 12 months
To keep in closed packaging, in cool and dark place.

