




Product specification

Bourbon Vanilla Powder

Date: 1-9-2022

Version: 1.0

Product description

Parameters	Description
Product	Bourbon Vanilla Powder
Article no.	PV70001 - PV70005 - PV70010 - PV70025
Description	High quality bourbon vanilla powder, directly imported from Madagascar, with a rich aroma and flavour. The powder is steam treated and has a high content of vanillin.
Variety	Vanilla planifolia
Origin	Madagascar
Ingredients	Vanilla beans 100%
Intended use	Natural food flavouring
Product is	<ul style="list-style-type: none">◦ GMO-free Product is manufactured without genetic modification and labelling/traceability according to EC directives 1829/2003 and 1830/2003 does not apply◦ Steam treated◦ Suitable for vegetarians and vegan
Shelf life	24 months after packaging
Storage conditions	<ul style="list-style-type: none">◦ dark and dry◦ room temperature
Packaging	Vacuum bag Content: 1 or 2,5 kg
Product image	



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Organoleptic / Appearance

Parameters	Description
Appearance	Powder
Colour	Dark brown
Flavour / Odeur	Vanilla aroma
Vanillin content	1.2 - 1.8 %
Size	60 mesh
Moisture	9-15%

Chemical / Physical properties

Parameters	Description
Allergens	Free from the following allergens: <ul style="list-style-type: none">◦ gluten (cereals)◦ tree nuts◦ shellfish◦ eggs◦ sesame◦ celery◦ fish◦ peanuts◦ soy◦ milk (cow)◦ lupin◦ molluscs◦ sulfites◦ mustard
Cross contamination	No cross contamination risk
Pesticides	In compliance with EC directives on MRL for pesticides
Mycotoxins	In compliance with EC directives on contaminants in foodstuffs
Heavy metals	In compliance with EC directives on contaminants in foodstuffs
Additives	Free from additives

Microbiological criteria

Parameters	cfu/g
Aerobic plate count	< 100.000
Bacillus cereus	<10.000
Escherichia coli	<10
Coliforms	<10
Salmonella spp. (25 g)	absent
Moulds	<100
Yeasts	<100