



PRODUCT CODE: 31356

NAME: ORGANIC BLACK NON-SPLIT MADAGASCAR VANILLA BEAN 16 cm+ (6.29"+) - 125g (4.4oz)

Legal Name

Organic Black Non-Split Vanilla Bean

Product Characteristics

Name: Bourbon Vanilla Botanical Name: Vanilla Planifolia Geographic Origin: Madagascar Processing Method: Traditional – By hand - cultivated Presentation: 125g (4.4oz) bunch tied with raffia

Description

This organic vanilla is produced by planter associations in the Maroansetra and Mananara regions of Madagascar. The vanilla plants have been grown in line with Organic EU and USDA (NOP) Regulations.

Black non-split vanilla is very oily, plump and flexible. The beans' aroma is sweet and floral, with powerful cocoa notes.

Uses

This vanilla can be used in food service for all pastry, chocolate and ice cream applications. It can also be used to enhance savory dishes.

Technical, Physical & Chemical Characteristics

Characteristic	Target Value		
Color	Deep black body and curved extremity		
Shape	Plump, curved and very oily		
Moisture Content	32-38%		
Length	16-23cm (6.29-9.05")		
Average Weight per Bean	3.5-5.41g (0.12-0.19oz) depending on length		
Foreign Bodies	None		
Allergens	None		

Microbiological Characteristics

Micro-organisms	Target Value	Method	
Salmonella:	Absence in 25g (0.88oz)	BIO 12/16-09/05	
Listeria Monocytogenes:	Absence in 25g (0.88oz)	BIO 12/11-03/04	
Total Flora 30°C – 72 h	< 100 000 UFC/g	NF en ISO 4833-1	
Yeasts	< 100 UFC/g	NF V 08-059	
Molds	< 500 UFC/g	NF V 08-059	
Enterobacteriaceae at 30 ° C	<10 UFC/g	NF V08-054	
Escherichia coli beta glucuronidase positive	<10 UFC/g	LAB.MI.282	



Nutritional values for 100g

Energy values	844KJ
Ellergy values	203Kcal
Protein	3,1 g
Fat	5,9 g
of wich satured fat	1,79 g
Carbohydrate	47,5 g
of wich sugar	11,1 g
Salt	0,0044g

Packaging

Packaging Type	Dimensions (mm/inches)	Net Weight (kg/lbs)	Gross Weight (kg/lbs)	Contents
PA/PE Plastic Bag	120 x 300 / 4.7 x 11.8	0.125 / 0.275	0.135 / 0.297	1 bunch / bag
Double Wall Corrugated Cardboard Box (Inner)	360 x 220 x 135 / 14.2 x 8.7 x 5.3	4.5 / 9.92	5.255 / 11.58	36 bags / Inner

Preservation Conditions:

Preservation

Store in a cool, dry place, away from light

Shelf-Life:

24 months

Organic Certification

Product made using organic farming techniques

Production and packing are certified Organic by Ecocert MG-BIO-154 and distribution is certified Organic by Ecocert FR-BIO- 01 according to EC Regulation n°834/2007 and USDA organic regulations (NOP).

GMO-Free Guarantee

We guarantee that this product has not undergone any genetic modifications, in accordance with European regulation EU no. 1829/2003, n°1830/2003 and its amendments.

Guaranteed Non-Irradiated

We guarantee that this product has not been irradiated

Last Updated

Approved by: Quality Manager

Date:

2020-09-21

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This information is non-contractual.