

MADAGASCAR

VANILLA BEAN

BLACK/GOURMET

SPLITED & NON SPLITED

PRODUCT DESCRIPTION

Vanilla bean from Mdagascar, issued from planifolia species Andrews or Vanilla Fragrans Salisb. Ames.

ORIGIN



Madagascar, Planifolia Andrews or Vanilla Fragrans

USAGE

Extraction for food use or perfumery / Ingredient in food preparations or sold in retail in its original condition.

PRODUCTION PROCESS

Traditionally prepared with « Reunionese » process.

1. COMPOSITION

INGREDIENTS :

100% vanilla bean

GENERAL PROPERTIES :

- Vanilla must have undergone appropriated traditional curing to develop its flavour (killing, sweating, sun and shade drying, « ripen » in cases, classification, measuring, packing)
- It must not have undergone treatment to modify its natural vanillin content or its other components
- It must be free of mites, mould, creosote flavour* galls* or oxidation*
- It must have a characteristic smell of vanilla
- These beans may have crystals of frosting (vanillin exudated).

LIMITED SUBSTANCE :

N/A



Creation date : 15/02/2019

Update : 11/04/2022

Authentic
Products

LEGAL STATUS :

Vanilla bean

PACKAGING

- Vacuum bag of 5kg
- Vacuum bag of 1kg
- Vacuum bag of 500g
- Vacuum bag of 250g
- Tube of 3 beans

STORAGE

BBD : 24 mois

In a healthy warehouse, with stable temperature, avoid thermic bump. Possible to lose some weight during the storage. To be kept in its original vacuum bag.

SALES REFERENCES

- VMADAGNF
- VMADAGF
- SV5_MADA_GNF
- SV5_MADA_GF
- SV1KG_MADAGNF
- SV1KG_MADAGF
- SV500_MADA_GNF
- SV500_MADA_GF
- SSV250_MADA_GNF
- SSV250_MADA_GF
- TMADAGNF

2.ORGANOLEPTIC FEATURES :

Aspect : whole bean split or not, dark brown, possibility of blemishes or marks

Taste/Smell : woody and dried fruits notes

PHYSICAL & CHEMICAL FEATURES :

Maximum moisture : 38% or more depending on the harvest general conditions according to ISO 5565-1 : 1999,7.1

Maximum vanillin : 2,4% or less depending on the harvest general conditions according to ISO 5565-1 : 1999,7.1

Vanillin content and ratios between main components are based on guideline fixed by the internal note N°61-2003 of the DGCCRF and ISO 5565. This governmental body is in charge to control and eventually punish all frauds on products and to protect the consumers in France. This internal note is not a law but is considered as a guideline by all the flavoring companies in France. For many years now, with the constant decline in quality, all flavoring companies made a lobbying in order to show that those ratios are no more applicable. In last January 2017, the DGCCRF confirmed us that this internal note has been repealed. The vanillin content of 2% and the ratios remain applicable however they can no longer be imposed by the administration but only kept as reference.

Similarly, the contents of isotopic ratios and deviations can no longer be imposed but will be kept as a reference by the DGCCRF laboratories.

Ratios of the main features constituents of vanilla:

Vanillin, p-hydrobenzoic aldehyde, vanillic acid and p-hydrobenzoic acid are determined by high performance liquid chromatography (HPLC) according to the official method of the decree of 11 June 1987

Vanillin/Phb aldehyde _____ Between 10 & 20

Vanillin/Phb acid _____ Between 40 & 110

Vanillin/Vanillic acid _____ Between 12 & 29

Vanillic acid/Phb aldehyde _____ Between 0,53 & 1,5

Phb acid/Phb aldehyde _____ Between 0,15 & 035

Anisic acid or para anisic acid _____ 0

Isotopic deviation of C13 on vanillin <-21.2‰ PDB

MHEAVY METALS : RANDOM CONTROL

In conformity with regulation 1881/2006 (19/12/2006)

Lead _____ < 1ppm

Arsenic _____ < 3ppm

Cadmium _____ < 1ppm

Mercury _____ < 1ppm

Antimony _____ < 5ppm

BACTERIOLOGICAL PROPERTIES (BEFORE OPENING) :

TPC/Total flora*	To be validated, no consistent figures observed
Coliforms	< 100
Escheria Coli	< 10
Faecal coliforms	< 10
Staphylococcus	< 100
Salmonella	Negative on 50gr
Yeast	< 100
Mould	< 100

**Total flora : there is no regulatory criterion or even a recommended criterion for this specific type of matrix. The European Spices Association (ESA) has not issued microbiological criteria and leaves it to buyers / sellers to agree on requirements. In the absence of criteria and given the result of the analysis, our history can be used to set up a maximum internal criterion of 500 000/g on the Mesophilic aerobic flora parameter if the product is not subjected to bacterial free process.*

NUTRITIONAL VALUES (for 100g) :

Energetic value - kcal	144
Energetic value - kj	603
Carbohydrate	15,2
whose sucre	11,6
Lipids	7,7
whose saturated fats	1,2
Protein	3,5
Sodium	17mg
whose salt content	< 0,1

NB : fats are composed entirely of glycerol ester and organic acid with chain lengths that are characteristic of fats of botanical origin.

ALLERGENS¹

Absence according to regulation (CE) N° 1169-2011 (INCO) – Intentional presence or unintentional

Cereals containing gluten and derivatives	Absence
Crustaceans and derivatives	Absence
Eggs and derivatives	Absence
Fish and derivatives	Absence
Peanuts and derivatives	Absence
Soy and derivatives	Absence
Milk and derivatives	Absence
Nuts and derivatives	Absence
Celery and derivatives	Absence
Mustard and derivatives	Absence
Sulfur dioxide and sulphites ²	Absence
Lupine and derivatives	Absence
Molluscs and derivatives	Absence

¹According to regulation (CE) N°1169-2011 (INCO) –intentional presence or absence

²Concentration of less than 10mg/kg or 10mg/M expressed in SO²

GMO OR CONTAMINANTS :

None, in conformity with the regulation CE 1881/2006 (19/12/2006) and with the european regulation 1829 et 1830/2003.

PESTICIDES OR FERTILIZER:

None, in conformity with the rule 299/2008 and the directive 990/642

PRODUCTS IONIZATION

Non-ionized products, in conformity with the decree 2001-1097 of november the 16th from 2001

CERTIFICATIONS :



3. PRODUCT USE

Extraction for food use or perfumery / Ingredient in food preparations or sold in retail in its original condition.

RECOMMENDED DOSAGE :

According to application and regulations of the country

PRODUCT LABELLING IN THE INGREDIENT LIST OF FALVOUR PRODUCTS :

« Vanilla bean from Madagascar »

4. VOCABULARY*

Creosote

Beans affected by this irremediable alteration give off an unpleasant smell of creosote. The bodies responsible for this alteration are produced by specific fermentation process which occurs when the vanilla is not cured in sufficient aeration and sun drying conditions.

Galls

The bean have blisters of varying sizes filled with liquid. These blisters can burst and the liquid that escaped favours the development of mould.

Oxydised

This vanilla that has been altered by contact with the tin box (origin packing) which has undergone oxidation long periods of storage.

We hereby certify that our product is suitable for human consumption, in accordance with the regulations CE 178/2002, EU 852/2004, EU 1334/2008.
Our factory is dedicated to the vanilla trade only, so there is no cross-contamination.

Laurence Cailler - CEO

A handwritten signature in blue ink, appearing to read 'Cailler'.