



Product specification

Organic Vanilla QCP

Date: 26-02-2024

Version: 3.0

Product description

Parameters	Description
Product	Organic Vanilla QCP
Article no.	Trade unit: PV100.501.QCPOrg
Description	High quality bourbon quick curing processed vanilla, directly imported from Madagascar, with a rich aroma and flavour. Mainly used for industrial causes and perfect for extraction.
Variety	Vanilla planifolia
Origin	Madagascar
Ingredients	Vanilla 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◦ Suitable for vegetarians and vegans◦ Organic
Shelf life	24 months after production
Storage conditions	<ul style="list-style-type: none">◦ dark and dry◦ room temperature
Packaging	Consumer unit: PV100.501.QCPOrg Weight: Carton box with vacuum bags of 2,5 kg
Product image	



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Organoleptic / Appearance

Parameters	Description
Appearance	Vanilla slices
Colour	Dark brown to black
Flavour / Odeur	Vanilla type
Vanillin content	1.4% - 2%
Length	1 - 5 cm
Moisture	<25%

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