

Wollenhaupt

Product Specification

VANILLA

Issued by:	LH
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Wollenhaupt Article number:	70021
Article description:	Pompona Gourmet Vanilla Beans, 22cm+
Physical appearance / pod length:	beans (pods) of 22 cm+
Country of origin:	Madagascar
Botanical name:	Vanilla Pompona (Fruits from Vanilla pompona, Schiede)
Manufacturing process:	fermentation and drying the beans
Customs tariff number:	09051000
Ingredients:	100% vanilla
Moisture	25-38%
Vanillin	0,5-2,4%
Vanillin / p-Hydroxybenzaldehyd	2-9
Odour and taste:	characteristic, very distinct
Storage conditions:	cool, dry, no direct sunlight

Minimum shelf life:

12 months from date of invoice -provided that vanilla is stored in a dry place at temperatures < 25° C or in cold storage (recommended but not mandatory). Buyers are held to inspect vanilla for visual defects, infestation and/or mould immediately (with 2 working days) upon arrival and at least every 4 weeks. This is mandatory in order to detect rare, yet possible defects (visually) in a timely manner and keep damage limited. For damages incurring due to false handling, inappropriate storage or negligence to inspect, WV cannot be held responsible.

Vanilla Beans are a natural produce which requires proper handling and storage. Through intensive monitoring and sorting plus final inspection before any despatch, Wollenhaupt Vanille GmbH ("WV") limit keepability risks to a minimum for its customers. Like any natural produce, vanilla beans may vary in quality within a batch and may occasionally develop punctual keepability issues.

WV cannot be held responsible for quality-issues linked to false handling and storage of vanilla. Shelf life guarantees depend on further usage and is granted as mentioned above.

WV **cannot guarantee any shelf-life** for vanilla if and after its supplies will be re-packed in different and inappropriate packaging (**especially plastic material**) nor after its processing of any kind. The risk of deterioration of quality and reduction of keepability arising from re-packaging in plastic material and other inappropriate material or after any kind of processing has to be borne by the buyer.

Due to cold warehousing, weight of goods and packaging may vary.

Microbiological data	guide value of Wollenhaupt Vanille GmbH	guide value of DGHM *
Total plate count cfu/g	≤ 1.000.000	not specified
E. coli cfu/g	≤ 10	1.000
Bacillus cereus, presumptive cfu/g	≤ 500	1.000
Salmonella in 25 g	negative	negative
Yeasts cfu/g	≤ 100	not specified
Moulds cfu/g	≤ 100	100.000
Enterobacteriaceae cfu/g	≤ 10	not specified
Clostridium perfringens cfu/g	≤ 10	1.000
Staphylococci, coag. Positive cfu/g	≤ 10	not specified

* note: Limit Value of DGHM (German Society for Hygiene and Microbiology) for herbs and spices only displayed for orientation purposes

Guaranteed values at time of despatch – cannot be guaranteed during entire shelf-life.

Mycotoxines:

Aflatoxin B1	< 2µg / kg
total Aflatoxin B1, B2, G1, G2	< 4µg / kg

according to German regulation for restriction of contaminants in food

According to the EU Food Information Regulation (Regulation (EC) No. 1169/2011), products consisting of only one ingredient or class of ingredients (such as spices, i.e. vanilla) are exempted from nutrition labeling. Nevertheless, Wollenhaupt Vanille GmbH regularly commissions an external laboratory with a nutritional value analysis and makes the results available as follows:

Nutritional value: per g/100g vanilla pods unless otherwise specified	
Energy	
- kJ (kJ/100g)	1039
- kcal (kcal/100g)	251
Fat	8,8
thereof:	
- Fatty acids, saturated	1,8
- Fatty acids, monounsaturated	2,5
- Fatty acids, polyunsaturated	5,0
Carbohydrates	23
Sugar (total)	11
Dietary Fibers	31
Protein	4,7
Sodium chloride (from sodium)	0,03
Ash (total)	<7

Heavy metals per mg/kg	guide value of Wollenhaupt Vanille GmbH	Limit value of European residue level decree in its current version
Lead	< 0,4	n.a.
Cadmium	< 0,1	n.a.
Mercury	< 0,02	< 0,02 *
Arsenic	< 0,1	n.a.
Aluminium	< 300	n.a.
Copper	< 40	< 40 *

* according to the regulation (EC) No. 396/2005

Pesticides:

In line with the European residue level decree (Regulation (EC) No. 396/2005) at date of delivery.

Contaminants:

This product is in accordance to the limit values mentioned in regulation (EC) No. 1881/2006.

Other contaminants:

Benzo(a)pyrene: 10 µg/kg and Sum of benzo(a)- pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene (45): 50,0 µg/kg **
** according to the regulation (EC) No. 1881/2006

Kosher:

This product is kosher certified.

MSDS:

Non-hazardous product

according to ordinance on hazardous substances

GMO:

no GMO-declaration required
according to EC Regulations No 1829/2003 and 1830/2003

Radiation:

not radiated

Allergens:

According to Regulation (EC) No. 1169/2011	included	cross-contamination:
Celery and products thereof	no	no
Cereals containing gluten and products thereof	no	no
Crustaceans and products thereof	no	no
Eggs and products thereof	no	no
Fish and products thereof	no	no
Milk and dairy products (incl. Lactose)	no	no
Mustard and products thereof	no	no
Nuts and nut products	no	no
Peanuts and products thereof	no	no
Sesame seeds and products thereof	no	no
Soybeans and products thereof	no	no
Sulphur dioxide and sulphites > 10mg/kg	no	no
Lupines and products thereof	no	no
Molluscs and products thereof	no	no

Vanillin, which is naturally included in vanilla beans, is said to occasionally cause allergic reactions. However, it is not mentioned as an allergen by Regulation (EC) No. 1169/2011.

All products and packing materials traded by us are in accordance with the respective European food legislation and are corresponding to regulation (EC) 178/2002.

Please respect the customary regulations and legal requirements when you are processing or trading this produce outside of the EU-territory

In any case of processing and/or trading the legal requirements, especially as to health and food law about full marking and labelling of the products are to be respected.

This document is valid without signature.

No legal rights can be derived from this data sheet for the buying party. The data provided does not release the customer from the necessity of due diligence and quality-control procedures before further processing.