


**VANILLE****Product specification**
*Vanilla natural seeds***Date:** 01-11-2023**Version:** 1.0**Product description**

| Parameters | Description |
|---------------------------|--|
| Product | Vanilla natural seeds |
| Article no. | PV71001 |
| Application areas | Pastry, dairy, drinks, ice cream, chocolate |
| 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 |
| Shelf life | 12 months after packaging when correctly stored |
| Storage conditions | <ul style="list-style-type: none">◦ dark and dry◦ room temperature |
| Packaging | 1 kg Packed in vacuum plastic bags |
| Product image |  |

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Organoleptic / Appearance

| Parameters | Description |
|-----------------|------------------------|
| Appearance | Gritty powder |
| Colour | Dark brown / black |
| Flavour / Odeur | Fades notes of vanilla |
| Granulation | 95% < 325 µm |
| Moisture | ≤ 8.0 % |
| Vanilin | 0.1-0.8% |

Chemical / Physical properties

| Parameters | Description |
|---------------------|--|
| Allergens | Free from the following allergens: <ul style="list-style-type: none"> ◦ gluten (cereals) ◦ eggs ◦ fish ◦ milk (cow) ◦ sulfites ◦ tree nuts ◦ sesame ◦ peanuts ◦ lupin ◦ mustard ◦ shellfish ◦ celery ◦ soy ◦ molluscs |
| 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 | < 200.000 |
| Bacillus cereus | <100 |
| Moulds | <1000 |
| Yeasts | <1000 |
| Salmonella spp. (25 g) | absent |
| Entrobacteria | < 100 |
| E. Coli E | < 10 |