



ORGANIC VANILLA BEAN POWDER

PRODUCT INFORMATION

PRODUCT NAME	ORGANIC VANILLA BEAN POWDER
BOTANICAL NAME	VANILLA PLANTIFOLIA
COUNTRY OF ORIGIN	MADAGASCAR
INGREDIENTS	VANILLA BEANS
ALLERGEN INFORMATION	NONE
PROCESS DESCRIPTION	GRADE A VANILLA BEANS UNDERGO CAREFUL HARVESTING, BLANCHING, AND CONTROLLED FERMENTATION TO ENHANCE FLAVOR. AFTER DRYING AND METICULOUS SORTING, THE BEANS ARE PACKAGED IN VACUUM-SEALED BAGS, PRESERVING THEIR PREMIUM QUALITY. RIGOROUS QUALITY CONTROL ENSURES ADHERENCE TO PHYSICAL AND CHEMICAL STANDARDS, MAINTAINING CONSISTENCY.
QUALITY PARAMETERS	PRODUCT IS NOT IRRADIATED, TREATED WITH SEWER SLUDGE, OR PRODUCED WITH BIOENGINEERED OR GENETICALLY MODIFIED MATERIALS. THE PRODUCT IS NOT PROCESSED WITH OR CONTAIN ANIMAL PRODUCTS OR BI-PRODUCTS AND IS SUITABLE FOR A VEGAN DIET.
GLUTEN-FREE	YES
KOSHER	NATURALLY KOSHER. CERTIFICATION PENDING, COMING SOON.
PACKAGING	THE PRODUCT IS PACKED IN CONTAINERS SUITABLE TO MAINTAIN PRODUCT INTEGRITY DURING NORMAL SHIPPING, STORAGE, AND HANDLING PROCEDURES.

PHYSICAL CHARACTERISTIC

APPEARANCE	FINE BROWN POWDER
FLAVOR	CHARACTERISTIC
ODOR	CHARACTERISTIC
AVERAGE MOISTURE	10.32 %
VANILLIN	3.27 %
AVERAGE LENGTH	N/A
SIEVE SIZE	CUT AND SIFTED (C/S) 5 – 8 MM
	TEA BAG CUT (TBC) 1 – 3 MM
	POWDER 95% at 20-60 mesh

MICROBIOLOGICAL PROPERTIES

PARAMETER	SPECIFICATION	TEST METHOD
TOTAL PLATE COUNT	< 10 CFU/ g	ISO 4833-1
YEAST AND MOLD	1.0E2 CFU/ g	In house method/Spread plate
STAPHYLOCOCCUS AUREUS	5.0E5 CFU/ g	ISO 6888-1
E. COLI	< 10 CFU/ g	ISO 16649-2
SALMONELLA	NOT DETECTED/ 25g	ISO 6579-1

STORAGE AND SHELF LIFE

- Store in a cool, dark, dry place in an airtight container. Temp. <25°C RH <65%
- 3 years from opening

NUTRITIONAL VALUES

CALORIES	288 kcal
TOTAL FAT	0 g
SATURATED FAT	0 g
CHOLESTEROL	0 mg
PROTEIN	0 g
TOTAL CARBOHYDRATES	12.65 g
DIETARY FIBER	0 g
TOTAL SUGARS	33.3 g
ADDED SUGARS	0 g
SODIUM	9 mg
POTASSIUM	148 mg
PANTOTHENIC CAID	0.035 mg
RIBOFLAVIN	0.095 mg
NIACIN	0.425 mg
MAGNESIUM	12 mg
PHOSPHORUS	6 mg
IRON	0.12 mg
CALCIUM	11 mg