



Premium vanilla signature

Vanilla Powder

Description - Origin

- **Country of Origin and Planting:** Madagascar
- **Production Region:** Sambava (SAVA)
- **Denomination:** Vanilla powder from Madagascar
- **Harvest Year:** 2020
- **Use:** Food flavouring

Conditioning

- vacuum packaging

Identification

- Lot : PPOW/0820
- Best before: two years

Organoleptic characteristics

- Appearance: powder.
- Colour: light to dark brown.
- Taste/odour: characteristic of vanilla beans

Physico-chemical characteristics

- Moisture content: < 10 %.
- Vanillin content: 1.3 to 2.00
- Density (g/cm³): 0.280 +/- 0.030
- Granulometry (mm) : < 0.5 (minimum 90 % of the product)



Conservation of Vanilla Beans

At a stable temperature between 12 to 20° C, away from humidity, direct sunlight and open air.

Our vanilla is cultivated and refined using natural and traditional methods. We do not use any chemical fertilizers or pesticides on our plantations. Our culture is conducted without a Genetically Modified Organism (GMO). We certify that the products are not sterilized by radiation.

LIST OF ALLERGENS

- Cereals containing gluten or derivatives (wheat, rye, barley, oats, espelta, kamut or hybrid varieties): NO
- Crustaceans and crustacean based products: NO
- Lupin: NO
- Molluscs: NO
- Fish and fish based products: NO
- Eggs and egg based products: NO
- Peanuts and peanut based products: NO
- Soy and soy based products: NO
- Milk and its derivatives: NO
- Fruits with a shell (almonds, hazelnuts, walnuts, cashew, pecans, pistachios, macadamia nuts): NO
- Celery and derivatives: NO
- Mustard and derivatives: NO
- Sesame seeds and sesame seed based products: NO
- Sulphur dioxide and sulphides in concentrations above 10 mg/kg or 10 mg/litre expressed as SO₂: NO

Enceinte Somaconord, Antanifotsy-I BP.81 Sambava 208 - Madagascar

Tel. +261 (0) 32 07 215 14

contact@madagascar-flavors.com - www.madagascar-flavors.com