



Premium vanilla signature

Gourmet Vanilla Beans

Description - Origin

- **Country of Origin and Planting:** Madagascar
- **Production Region:** Sambava (SAVA)
- **Denomination:** Gourmet Vanilla beans from Madagascar
- **Ranking:** Gourmet Black Non-split bean
- **Harvest Year:** 2020
- **Use:** Food flavouring

Conditioning

- paraffin paper

Identification

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

Organoleptic characteristics

Colour: Black to dark brown.

Taste/odour: Vanilla aroma enhanced by caramelised notes

Physico-chemical characteristics

Moisture content: between 30 % and 38%

Vanillin content: 1.8 to 2.5



Conservation of Vanilla Beans

At a stable temperature between 10 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

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