

# TECHNICAL DATA SHEET



Rybná 716/24, 110 00 Praha 1

Product Specification

## ORGANIC VANILLA POWDER



Issue Date : 03/08/2011

Update : 26/10/2018

### Product description

**Designation:** Madagascar vanilla powder.

**Botanical name:** Vanilla Planifolia Andrews.

**Country of origin:** Madagascar (**grinded in France**)

**Maximum Durability date:** 24 months.

**Harmonized system:** 0906 ff

**Storage conditions:** Store in a cool, dry and dark place.

### Organoleptic characteristics

**Colour :** Reddish brown to brown.

**Flavour :** Aromatic, characteristic of vanilla.

**Odour :** Aromatic, characteristic of vanilla.

### Chemical and physical characteristics

**Moisture content (test method ISO 939:1980) :** <20%

**Vanillin :** 0.5<<1%

**Granulometry :** 95%<500µm (30 mesh)

### Contaminants

	EC REGULATION		JACARANDAS
Ionization	Dir 1999/3/CE	10kGy	NON IONIZED
GMO	Rgt 834/2007	PROHIBITED	APPLIED
Allergens	Rgt 1169/2011	NA	NA

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## Microbiological characteristics

	METHODS	JACARANDAS CRITERIA	UNITS
Total plate count (APC)	NF ISO 4833-1	< 10 <sup>5</sup>	UFC/g
Bacillus cereus	BKR 23/06-02/10	<1000	UFC/g
Clostridium perfringens	NF EN ISO 7937	<100	UFC/g
E. Coli	NF ISO 16649-2	<10	UFC/g
Enterobacteriaceae	BRD 07/24-11/13	<10	UFC/g
Yeasts	NF V08-059	<10	UFC/g
Moulds	NF V08-059	<1000	UFC/g
Salmonella	NF ISO 16649-2	ABSENCE	/25g

## Packaging

**Bags / cartons** : 2,5kg PEBD bags, 5 or 10kg cartons according to requirements.

## Labelling

Our labelling for each packaging:

- Name of the product
- Batch number
- Net Weight and Gross Weight
- Recommended shelf life
- Country of origin

**Unless clients specifically request different labelling.**

The information above is passed on to you according to our current knowledge of the product. They do not dispense our customers of any check relative to the characteristics above expressed at the time of the delivery.