



# ROBUST MADAGASCAR

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## PRODUCT DESCRIPTION VANILLA EXTRACT

Vanilla extract is a dark, aromatic liquid derived from cured vanilla beans through extraction process using food-grade ethanol. It is used extensively in baking, confectionery, beverages, and dairy products for its rich, natural vanilla flavor.

PRODUCT SPECIFICATIONS	
PRODUCT PROCESSING	SOLVENT EXTRACTION

SENSORY PROPERTIES	
APPEARENCE	Dark brown liquid
AROMA	Sweet, rich, and intense vanilla aroma with warm and creamy notes
FLAVOUR	Full-bodied vanilla taste with characteristic woody and floral undertones

PHYSICAL-CHEMICAL SPECIFICATIONS	
VANILLIN CONTENT% (2 FOLD)	2 - 4
VANILLIN CONTENT%(4 FOLD)	4 - 6
TOTAL SOLIDS %	10-15
pH	4.5-5.5
SPECIFIC GRAVITY	0.95 – 0.98
ETHANOL CONTENT MIN%	10
FLASH POINT	53 °C

MICROBIAL PARAMETERS	
TOTAL PLATE COUNT (TPC)	<math>10^3</math>CFU/g
YEAST AND MOLD COUNT	$\leq 10^3$ CFU/g
SALMONELLA	Absent in 25 ml
E.Coli.	Absent in 1ml

### SHELF LIFE

2 years from the date of manufacture under recommended storage conditions.

### USES

Used in baking (cakes, cookies, pastries), dairy (ice creams, yogurts), beverages, chocolate, and flavoring for sauces and gourmet recipes. Suitable for both home and industrial-scale applications

### ALLERGEN STATEMENT

It is free of any known allergens

### MYCOTOXIN

Complies with EU and US regulations for Aflatoxins and Ochratoxin A

### PACKAGING

20 kg plastic drums & 1 kg x20 plastic bottles in a 20 kg carton

### STORAGE

Store Vanilla Extract in an airtight container in a cool, dry place, away from direct sunlight. This will help preserve its flavor and freshness for longer.

### GM DECLARATION

To the best of our knowledge, this product is non-GM and does not contain genetically modified ingredients or processing aids. Verified by traceability and identity preservation systems.