



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

BLACK TK BOURBON VANILLA BEANS

Black TK Bourbon Vanilla Beans are high-quality, fully cured vanilla beans from the Bourbon variety (*Vanilla planifolia*), known for their dark color, strong aroma, and moist texture. They are commonly used in making vanilla extract, desserts, and flavoring products.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARENCE	Dark brown to black
AROMA	Strong, Sweet, Creamy with warm and floral notes
FLAVOUR	Sweet, Rich, Natural vanilla, & Long lasting

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT%	2% +
MOISTURE %	30-32%
LENGTH (cm)	12- 18
TOTAL ASH %	3-5%
ACID INSOLUBLE ASH %	0.3-0.5%

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)	<10 ⁵ CFU/g
YEAST AND MOLD COUNT	≤10 ³ CFU/g
SALMONELLA	Absent in 25g
E.Coli.	Absent in 1g

SHELF LIFE

Store up to 2–3 years if kept in airtight containers in a cool, dark, and dry place.

USES

Used by high quality food manufacturers and widely used in baking, pastries, desserts, and beverages like coffee, tea, and smoothies. Often split and infused in alcohol or creams, it's suitable for flavored drinks, ice creams, sauces, and bulk pastry production, offering deep vanilla notes and a rich aroma.

ALLERGEN STATEMENT

It is free of any known allergens

MYCOTOXIN

Products are routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

PACKAGING

Packed in vacuum sealed packets in cartons, properly closed to preserve aroma, prevent contamination, and maintain product quality throughout the shelf life.

STORAGE

To preserve their quality, store Black TK Vanilla Beans in an airtight container in a cool, dark place.

GM DECLARATION

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by traceability/identity preservation systems including adequate separation.