



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

BOURBON VANILLA (BLACK GOURMET)

Bourbon Vanilla refers to a variety of vanilla originally grown in Madagascar and surrounding islands in the Indian Ocean. Known for its rich, creamy, and slightly floral flavor, Bourbon Vanilla is distinct due to its high vanillin content, which gives it a deeper, more complex taste compared to other types like Tahitian or Mexican vanilla.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARENCE	Deep black or Dark brown
AROMA	Sweet, Creamy, Rich, with floral undertones
FLAVOUR	Sweet, Warm and Long lasting

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT%	2% +
MOISTURE %	32-35%
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 in premium culinary applications by high-end restaurants and pastry chefs for desserts, ice creams, custards, infused syrups, and baked goods. They also enhance beverages and savory dishes.

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

STORAGE

To preserve the quality of Bourbon Vanilla beans, store them in an airtight container in a cool, dark place. Avoid refrigeration, as this can dry out the beans.

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.