



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION RED EU EXTRACTION VANILLA BEANS

Red EU Extraction Vanilla Beans are high-quality vanilla beans characterized by a dark brownish color and a moisture content of 24-26%. They are specifically chosen for their suitability in making rich, flavorful vanilla extracts due to their intense vanillin content (1.5% and above).

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARANCE	Dark brown hue
AROMA	Strong vanilla scent
FLAVOUR	Light, sweet vanilla flavor & Suitable for extraction

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT%	1.5%+
MOISTURE %	24-26%
LENGTH (cm)	12- 18
TOTAL ASH %	4-6%
ACID INSOLUBLE ASH %	0.5-1%

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

Shelf life of about 2-3 years under proper dry and cool storage conditions.

USES

Ideal for premium vanilla extract production, especially in natural, or clean-label products. They add rich vanilla notes to spirits, liquors, and coffees, and are also valued in cosmetics and aromatherapy for their intense, natural scent.

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

STORAGE

Store Red EU Extraction Vanilla Beans in a cool, dry place in airtight containers to protect them from moisture and sunlight.

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.