



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

RED US EXTRACTION VANILLA BEANS

Red US Extraction Vanilla Beans are premium-quality vanilla beans with a reddish to light brown color and a lower moisture content (20-22%). They are drier than gourmet vanilla beans and are ideal for producing high-quality vanilla extracts.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARANCE Reddish to light brown hue

AROMA Strong to moderate vanilla aroma

FLAVOUR Sweet vanilla flavor & suitable for extraction

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT% 1.5%+

MOISTURE % 20-22%

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 $\leq 10^3$ CFU/g

SALMONELLA Absent in 25g

E.Coli. Absent in 1g

SHELF LIFE

Best used within 2-3 years when stored in cool, dry conditions with low humidity.

USES

Ideal for vanilla extract manufacturing, especially for the U.S. market, this grade is used by flavor houses, ice cream companies, and bakeries. It adds natural vanilla essence to beverages, syrups, and liquors, and is also valued in aromatherapy and fragrance blends for its rich aromatic profile.

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 in airtight containers to protect from moisture but ensure containers are completely dry before sealing.

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.