



ROBUST MADAGASCAR

Phone no: +261 38053926
info@robustmadagascar.com
Website: www.robustmadagascar.com



PRODUCT DESCRIPTION

VANILLA CUTS

Vanilla Cuts are smaller(less than 12 cm) vanilla beans that have been split or cut into fragments. These pieces are commonly used for vanilla extract production and other flavoring purposes.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARENCE	Dark brown
AROMA	Mild to moderate natural vanilla scent
FLAVOUR	Light & Sweet vanilla flavor

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT% Max	1%+
MOISTURE %	18-20%
LENGTH (cm)	Less than 12
TOTAL ASH %	4-6%
ACID INSOLUBLE ASH %	0.5-0.1%

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 extraction and infusion, commonly used in bulk flavoring for dairy, chocolates, alcohol infusions, and beverages like vanilla liqueurs and sodas. They enhance baked goods, desserts such as ice creams and custards, and are also used in perfumes, lotions, and other cosmetic products where bulk vanilla extract is needed.

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 a cool, dry, and dark place in airtight containers to protect from moisture, mold, and light.

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.