



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

VANILLA POWDER

Vanilla Powder is a fine, dry powder made from ground vanilla beans. It contains the same rich, sweet flavor as vanilla extract but is in a powdered form, making it easy to incorporate into dry ingredients in various recipes.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING

MILLING

SHELF LIFE

Typically has a shelf life of 2-3 years when stored in sealed, dry containers away from heat and moisture.

USES

Used in baking cakes, cookies, and pastries, as well as in ice creams, smoothies, milkshakes, and beverages like coffee, tea, and hot chocolate. Ideal for homemade granola, energy bars, dry mixes, and protein powders where even vanilla flavor distribution in dry ingredients 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 Vanilla Powder in an airtight container in a cool, dry place, away from direct sunlight. This will help preserve its flavor and freshness for longer.

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.

SENSORY PROPERTIES

APPEARENCE

Light to dark brown

AROMA

Warm, Sweet, and Rich vanilla scent; less intense than whole beans

FLAVOUR

Mild vanilla flavor

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT%

0.2-0.4%

MOISTURE %

6-8%

TOTAL ASH %

4-6%

ACID INSOLUBLE ASH %

0.3-0.5 %

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)

$<10^4$ CFU/g

YEAST AND MOLD COUNT

$\leq 10^3$ CFU/g

SALMONELLA

Absent in 25g

E.Coli.

Absent in 1g