



ROBUST MADAGASCAR

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



PRODUCT DESCRIPTION

VANILLA SEEDS

Vanilla Seeds are the tiny, black seeds extracted from the vanilla bean pods. They have a rich, aromatic flavor that is perfect for enhancing desserts, baked goods, ice cream, and more.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING HAND PROCESSED & SORTED

SENSORY PROPERTIES

APPEARENCE	Black seeds
AROMA	Rich, Sweet, and Creamy with caramel and floral undertones
FLAVOUR	Intense & smooth vanilla taste

PHYSICAL-CHEMICAL SPECIFICATIONS

VANILLIN CONTENT%	0.8%
MOISTURE %	10-12%
TOTAL ASH %	3-5%
ACID INSOLUBLE ASH %	0.3-0.5%

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)	<10 ⁴ CFU/g
YEAST AND MOLD COUNT	≤10 ³ CFU/g
SALMONELLA	Absent in 25g
E.Coli.	Absent in 1g

SHELF LIFE

Retain quality for 1-2 years if stored in airtight containers, protected from light and air.

USES

Used for visual and flavor enhancement in premium ice creams, yogurts, custards, and pastries, these vanilla seeds are perfect for baking cakes, cookies, and pastries, as well as adding authentic vanilla flavor to ice creams, desserts, beverages, and candies. They are often incorporated into gourmet vanilla pastes to showcase natural vanilla flavor.

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

Vanilla Seeds should be stored in an airtight container, away from light and heat.

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.