



	Products specification <i>Vanilla powder</i>	Date: 19-02-2025 Version: 2.0
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Product description

Parameters	Description
Product	Vanilla powder
Article no.	RV702500
Description	High quality vanilla powder with high vanillin content, sustainably grown and preserved against mold by a unique steam treatment ensuring the quality and product integrity.
Variety	Vanilla planifolia
Origin	Madagascar
Ingredients	Vanilla 100%
Intended use	Natural food flavouring
Product is	<ul style="list-style-type: none"> ◦ GMO-free <p>Product is manufactured without genetic modification and labelling/traceability according to EC directives 1829/2003 and 1830/2003 does not apply</p> <ul style="list-style-type: none"> ◦ Suitable for vegetarians and vegans ◦ Not organic
Shelf life	24 months after packaging
Storage conditions	<ul style="list-style-type: none"> ◦ dark and dry ◦ room temperature
Packaging	2,5 kg vacuum bag
Product image	

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Organoleptic / Appearance

Parameters	Description
Appearance	Powder
Colour	Dark brown / brown
Flavour / Odeur	Vanilla
Vanillin content	1.2 - 1.7 %
Mesh	50-60
Moisture	10-15%

Chemical / Physical properties

Parameters	Description
Allergens	Free from the following allergens: <ul style="list-style-type: none"> ◦ gluten (cereals) ◦ eggs ◦ fish ◦ milk (cow) ◦ sulfites ◦ tree nuts ◦ sesame ◦ peanuts ◦ lupin ◦ mustard ◦ shellfish ◦ celery ◦ soy ◦ molluscs
Cross contamination	No cross contamination risk
Pesticides	In compliance with EC directives on MRL for pesticides
Mycotoxins	In compliance with EC directives on contaminants in foodstuffs
Heavy metals	In compliance with EC directives on contaminants in foodstuffs
Additives	Free from additives

Microbiological criteria

Parameters	cfu/g
Aerobic plate count	< 100.000
Bacillus cereus	<10.000
Escherichia coli	<10
Coliforms	<10
Salmonella spp. (25 g)	absent
Moulds	<100
Yeasts	<100