



Product specification

Tonka beans

Date: 08-04-2025

Version: 2.0

Product description

Parameters	Description
Product	Tonka beans
Article no.	Consumer unit: RV3150 Trade unit: RV803150
Description	High quality tonka beans, imported directly from Venezuela, Guyana and Brazil, with a rich and aromatic smell and taste. The beans are suitable for use in both sweet and savory dishes. Shades of vanilla, rum and almond predominate.
Variety	Dipterix odorata Family: Leguminacea.
Origin	Venezuela, Guyana, Brazil
Ingredients	100% beans of Dipterix odorata
Intended use	Natural food flavouring
Product is	◦ GMO-free Product is manufactured without genetic modification and labelling/traceability according to EC directives 1829/2003 and 1830/2003 does not apply ◦ Suitable for vegetarians and vegans
Shelf life	24 months after packaging
Storage conditions	◦ dark and dry ◦ room temperature
Packaging	Consumer unit: PET tube 16 cm with aluminium cap Weight: 50 grams Trade unit: cardboard display box Number / Weight: 4 tubes x 50 grams
Product images	

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Organoleptic / Appearance

Parameters	Description
Appearance	Bean shape
Colour	Dark brown/black
Flavour / Odeur	Notes of vanilla, honey and hay
Coumarin content	20.000 tot 40.000 mg/kg
Length	1-5 cm
Moisture	ca. 15%

Chemical / Physical properties

Parameters	Description
Allergens	Free from the following allergens: ◦ gluten (cereals) ◦ tree nuts ◦ shellfish ◦ eggs ◦ sesame ◦ celery ◦ fish ◦ peanuts ◦ soy ◦ milk (cow) ◦ lupin ◦ molluscs ◦ sulfites ◦ mustard
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	<1.000
Escherichia coli	<10.000
Coliforms	<10
Salmonella spp. (25 g)	absent
Moulds	<100
Yeasts	<100