



PRODUCT DATA SHEET
BOURBON VANILLA BEANS
ORGANIC GOURMET GRADE

Date Created: 17-Sep-2018
Last Update: 7-Aug-2020
Version: 5.0
Page: 1 of 2
quality@aplvanille.com

PRODUCTION & TECHNICAL DETAILS

PRODUCT DESCRIPTIONS

BEST BEFORE: December 2023

Product	Vanilla Beans Gourmet	Lot number	BVB012 MG-WMN01 0720-110
Type	Fruit based Ingredient	Origin	Madagascar
Variety	Vanilla Planifolia Orchid Plant	Grade	Gourmet
Flavour	Sweet, Floral, Chocolatey	Certification	Organic
Color	Chocolate, Light Brown	Ingredients	100% Vanilla Beans
		Intended use	Flavouring & Food products

TECHNICAL DETAILS

Main Compound	Vanillin	Treatment	Natural-No Chemical Treatment
HS Code	09.05.10.00	Shelf Life	Above 2 years if air tight sealed
Packaging	Carton of 25 kg	Storage	Cool dry place away from the sun
		G.M.O.	Free of GMO

PHYSICO-CHEMICAL (REF N°12.431.C/19)

MICROBIOLOGICAL (REF N°06.256.C/20)

PROPERTIES	MIN	MAX	UNIT	ANALYSIS	UNDER	UNIT
Size	13.0	21.0	cm	Salmonella	Absence	cfu/25g
Vanillin Content	1.20	2.70	%	E.Coli	1,000.0	cfu/g
Moisture Content	32.0	38.0	%	Staph. Aureus	1,000.0	cfu/g
Foreign Matter	0.00	2.00	%	Clostridium Perf.	1,000.0	cfu/g
				Bacillus Cereus	10,000.0	cfu/g
				Moulds & Yeast	1,000,000	cfu/g

STORAGE RECOMMENDATION

STEP	PROCESS DETAILS
Before Opening	Inspect original packaging for breaches that may allow air to get in. If the packaging allows air to get in contact with the product proceed with the next step.
Once Opened	Keep the product in a closed container in order to keep the product in its optimal condition. The product is best stored at a constant room temperature between 15 to 25°C.
TO AVOID	<i>CONSTANT FLUCTUATION IN TEMPERATURES; DIRECT SUNLIGHT; PROXIMITY TO ANY SOURCE OF HEAT OR COLD; ANY HYGROSCOPIC MATERIAL (CORK, SILICA GEL) CONSTANT MANIPULATION CAN INTERFERE WITH THE PRODUCTS' CONDITION AND SHORTEN SHELF LIFE DRASTICALLY. PRODUCT SUBJECT TO DESICCATION.</i>



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HARVEST DETAILS

		LOT NUMBER	BVB010 MG-WMR11 0720-110
Product Owners	Farmers	Est. Farmers	500 Producers
Farming Process	Conventional	Est. Farmed Size	50 Hectare
Weeding Methods	By Hand only	Est. Harvest Qty	20,000 kilo of Green Vanilla
Irrigation Practice	Natural (Conditional on Rain)	Farmers Location	Mananara/Maroantsetra
Harvest Technique	By Hand only	Land Owners	Farmers / Domanial
Harvest Season	June - July	Est. Production	35%

PROCESSING DETAILS

		PROCESS OWNER / LOCATION
Pre-Harvest (weeks)	Physical inspection by the Association officials to estimate each farmers' production.	Farmers Association (FA) / Mananara/Maroantsetra
Harvesting (days)	Harvest is done once permitted by the Government. Each farmer handpicks its product in baskets.	Farmers / Mananara/Maroantsetra
Post-Harvest (days)	Weighing and payments are due upon receiving the products at the meeting point with APLV handlers.	Farmers, FA, APLV / Mananara/Maroantsetra
Reception (days)	Product received from the farmers is re-verified at the warehouse. Metal detection inspection is done.	APLV / Mananara/Maroantsetra
Scalding (hours)	Product is cleaned with water to remove debris (dust or sand). The product is then dipped into 70°C water.	APLV / Mananara/Maroantsetra
Sweating (days)	Product is kept into insulated containers for 24h to up to 48hours.	APLV / Mananara/Maroantsetra
Drying (months)	Product is sun-dried for up to 2 months, then shade dried for up to 2 months on mesh shelves.	APLV / Mananara/Maroantsetra
Sorting (days)	Product is reviewed according to product standards, then sorted by size and bunched.	APLV / Mananara/Maroantsetra
Conditioning (hours)	Product is transferred by plane, then endures a final verification and is then packaged according to order.	APLV / Antananarivo

VERIFICATION CRITERIAS

		GREEN VANILLA
Appearance	Bright green, firm skin, snaps under small pressure. No signs of bruises or decay.	
Signs of Maturity	Tints or patches of yellow skin, splitting or split tip No signs of Vacuum packaging.	
Olfactory Signs	Light floral scent, free from strong odour No signs of mouldy, fermented or phenolic scent.	

		CURED VANILLA
Appearance	Dark brown, soft skin, folds under light force. No signs of debris, decay or foreign matter.	
Clean Process	Clean glossy skin, whole beans or split tip No signs of grass, dust, insects or broken beans.	
Olfactory Signs	Strong Vanilla scent, free from strong odour No signs of mouldy, fermented or phenolic scent.	

SHIPPING AND STORAGE

Means of Transport	Air Freight	Storage Location	Antananarivo
Packaging Type	Carton Box	Unit Net Weight	25.00 kg
SubPackaging Type	Wax paper & PP Bag	Unit Gross Weight	25.95 kg
Package Size (Unit)	47 x 35 x 29 cm	Food Grade Packing	No Certification Available