

Item No.

2008

Responsible

Caroline Dumont

Version No. V001

Date 26/09/2018

Bourbon vanilla pods

Pods origin: Madagascar. 16-20 cm

# PRODUCT DESCRIPTION

#### PROCESS:

Bourbon vanilla pods category 1 or 2 unsplit which have not suffered any treatment that may change, more or less, its natural vanillin content.

#### **DESCRIPTION:**

Aspect: Whole unsplit Vanilla pods

Color: Black

Aromatic notes: Typical Bourbon vanilla

### **INGREDIENTS LIST:**

Ingredients: 100% Bourbon vanilla pods

Botanical Variety : PLANIFOLIA
Geographic Origin : Madagascar

**LEGISLATION:** 

Mycotoxins In conformity with Regulation EU 2023/915.
Heavy Metals In conformity with Regulation EU 2023/915.

Pesticidals In conformity with the regulation 396/2005/CE and its series of modifications. In conformity with the decree 2001-1097 of 16 November 2001 and its

series of modifications: No ionized product.

GMO In conformity with Regulations EC 1829/2003 and 1830/ 2003 and its

series of modifications : GMO free.

Allergens In conformity with theregulation 1169/2011/EC and its series of

modifications : None.

Hygiene In conformity with the regulation EC of Hygiene package, regulation 852/2004.

Certification This product is certified Halal and Kosher.

Labelling Bourbon vanilla pods in conformity with Regulation EC 1334/2008 of 16 December

2008.

Packaging								
Packaging Type	Packaging Sub Type	Used as	Item Description	Quantity	Unit of measure	Dim. Heigh t (mm	Leng ht (mm)	Dim. Width (mm)
Bag	CSU	Primary	EVOH 250g bag 150x280	1	Piece(s)	0	280	150
Item Net Weight	0,2	25 KG						

NUTRITIONAL VALUES (g / 100 g unless stated otherwise) Information Source Nutrition						
Energy (kJ)	926	Energy (kcal)	224			
Protein	4	Carbohydrate	17			
Of Which Sugars	10,11	Fat	8,64			
Of Which Saturates	0,13	Fiber	31,3			
Sodium (mg) In conformity with Regulations EC 1169/2011 and its series of modifications.	15	Salt	0,038			

# MICROBIOLOGY (maximum / g unless stated otherwise)

Total Viable Count < 1 000 000 UFC/g
Enterobacteriaceae < 10 000 UFC/g

Yeasts / Moulds < 100 000 UFC/g

Pathogenic bacteria are checked for an annual control plan (salmonella, staphylococcus aureus, Listeria monocytogenes, E. coli)

. UFC = Colony-Forming Unit.

# APPLICATIONS, STRENGTHS INDICATIVE

Min. Max.

Lait 2 Pods/L

UM

PHYSICAL AND CHEMICAL SPECIFICATIONS							
Standards	Min.	Max.	UM	Method			
Moisture	35	40	%	Internal measure			
Length	16	20	cm	Internal measure			

Physical and chemical parameters indicated in this board depend of raw materials 'characteristics before processing and given as indicative value.

### **CONDITIONS OF STORAGE, SHELF LIFE**

**Expiration Calculation** 

24M

 $Before \ opening: Store \ in \ the \ original \ sealed \ container, \ in \ a \ dry \ place, \ protected \ from \ light \ and \ heat.$ 

Packaged in a protective atmosphere. (50%N2/50%CO2)

Phone: 33(0)3 21 90 00 10 - Fax: 33(0)3 21 90 00 11 - E-mail: - Home Page : Registration No.: 44909567800032 - Trade Register: BOULOGNE-SUR-MER APE Code: 1089Z - Legal Form: SAS - Stock Capital: 1 243 509.20 €