



MADAGASPICES Group
Lot 12 Bis Parcelle 12/14
Tanamakoa
501 Toamasina - Madagascar

TECHNICAL SHEET :MADAGASCAR VANILLA CAVIAR

Botanic name : VANIGLIA PLANIFOLIA

Productor MADAGASCAR VANILLE EXPORT, Toamasina - MADAGASCAR

Description : VANILLA CAVIAR IN BUCKET or GLASS JAR

Use : Semi-finished product for confectionery products GELATERIA AND PASTRY

Product description: Powdered chemical yeast for baked confectionery products based on leavening agents.

Ingredients: Vanilla seeds 65%, 25%invert sugar, 10% liquid extract of Bourbon vanilla NO ALCOL.

1. Organoleptic characteristics:

Taste: Typical, with no after taste

Odor: Free from extraneous odors

Structure: Without lumps

2. Advice for the user

General advice: produced and packaged according to good manufacturing practices with good quality raw materials and in good condition, free from foreign bodies.

3. Microbiological characteristics / Nutritional values

Total bacterial load ---- $\leq 2 \times 10^5$ CFU / g

Yeasts and molds ---- 2×10^4 UFC / g

Listeria Monocytogenes ---- Absent CFU / 25g

Energy value kj 1358

Fiber g 12

Fats g 0 of which saturated g 0

Protein g 6

Enterobacteriaceae ---- $\leq 1 \times 10^3$ CFU / g

Salmonella ---- Absent UFC / 25g

Bacillus cereus ---- $\leq 1 \times 10^3$ CFU / g

Carbohydrates g 36 of which sugars g 55

Salt g 0.2

4. Hygienic characteristics Adequate safety procedures have been identified, applied, maintained and updated, using the principles on which the microbiological risk analysis system is based and in compliance with EC Reg. 852/2004. Our company fulfills the obligations established by EU Reg. 1169/2011. Allergens / GMOs

Analysis Laboratory: The products are analyzed by sample at LCM - Antananarivo - on request the products they can be accompanied by analysis certificates made in Italy at PH Florence

The formulation does not contain allergens pursuant to EU Reg. 1829/2003 and EU Reg. 1830/2003, neither by direct addition nor by cross-contamination.

It does not contain raw materials from genetically modified organisms.

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info@madagaspices.com

www.madagaspices.com