



PRODUCT CODE: VVPEV200
UPDATE: Dec. 2024
RESPONSIBILE: Reghina Bojte

TECHNICAL SHEET: MADAGASCAR VANILLA PEARLS

PRODUCT NAME: VANILLA PLANIFOLIA

PRODUTOR: MADAGASCAR VANILLE EXPORT, Toamasina

MADAGASCAR DESCRIPTION: VANILLA CAVIAR PEARLS

APPLICATIONS: GELATERIA, PASTRY AND CHOCOLATE

CHEMICAL-PHYSICAL CHARACTERISCTICS: - %Vanillin: 1,7- 2,4 %

NUTRITIONAL VALUES X 100 Gr. : : - Energy: 230 kcal (966 KJ)
- Proteins: 4,4 g
- Carbohydrate: 47,5 g
- Lipidi: 6,3

PHYSICAL-ORGANOLEPTIC CHARACTERISCICS: - Color: black
- Smell: cacao-chocolate
- Flavor: cold sour
- Appearance: caviar / pearls

MICROBIOLOGY: INDICATIVE VALUES:

Determination and method:	Result	Standard
Mesophilic aerobic flora:	(NFV,08,051) <10	Max 10
Yeasts + molds:	(NFV 08-59/2002) <10	Max 10
Escherichia coli:	(NF ISO16649-2/2001) <10	Max 10
Coagulated staphylococcus:	(NFENISO 6888-3/2003 Absent	Absent
Coliforms tolerated at 44*:	(NFV08/060/2009) <10	Max 10
Reduced Anaerobic Sulfite 46 c.	(NFV08/61/2009)<10	Max 10
Salmonella:	(ISO 6579/2002) Absent	Absent



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PRODUCT CODE: VVCA100
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INGREDIENTS: Bourbon Vanilla Bean, Bourbon Madagascar Vanilla grains. Suitable for vegetarians, vegans. Gluten free, Kosher, Halal. * Ingredients from organic farming.

AVERAGE NUTRITIONAL VALUES FOR 100 gr:

Energy value	KAL	235
Total fats:	g	4.82
Saturated fatty acid:	g	0.12
Total carbohydrates:	g	6,25
Total sugar:	g	4.69
Proteins:	g	4,37
Fibers:	g	46.8
Salt:	g	0.04
Sodium	g	12

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

Ogm: This product does not contain, is not made up and is not obtained from genetically engineered organisms modified, in compliance with the provisions of EC regulation n. 1829 and 1830 of 2003

Allergens: Compliant with Reg. 2000/13 / CE, Legislative Decree 114 of 08/02/2006, Reg. 1169/2011 and subsequent amendments relating to product labeling.

Packaging: away from light, dry and cool place, in airtight packaging.

Storage: Keep in a cool and dry place, preferably at a temperature of +8 C / +12 C° . Keep away from heat and light sources.

Shelf Life: The product, stored in the recommended conditions and inside the original sealed packaging, maintains its characteristics unchanged for at least 24 months

Precautions: The periodic check is useful to verify possible initial molds.

Additives: none.



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