

Item No.2924ResponsibleC. BlaquièreVersion No.V004

Date

28/03/2022

# Organic Planifolia Bourbon Vanilla pods

Pods origin: Madagascar. 16-20 cm. FR-BIO-01

### PRODUCT DESCRIPTION

#### PROCESS:

Organic 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 from organic farming

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 This product is conform to Regulation EU 2018/848 regulation and its amendments, it is

certified by FR-BIO-01.

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 the regulation 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 ans Kosher. This product is conform to 2018/848 EU regulation

and its amendments, it is certified Organic by FR-BIO-01

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)	15	Salt	0,038			

In conformity with Regulations EC 1169/2011 and its series of modifications.

## 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.

PHYSICAL AND CHEMICAL SPECIFICATIONS							
Standards	Min.	Max.	UM	Method			
Moisture	30	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

# 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)