



Technical Datasheet

Item No. 3143
Responsible C. Blaqui re
Version No. V003

Date 19/01/2022

Uganda planifolia vanilla pods 14-18 cm
250 g

PRODUCT DESCRIPTION

PROCESS :

Planifolia Ouganda 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 vanilla

INGREDIENTS LIST :

Ingredients: 100 % Ouganda vanilla pods

Botanical Variety : PLANIFOLIA

Geographic Origin : Ouganda

LEGISLATION :

| | |
|---------------|---|
| Mycotoxins | In conformity with the regulation 1881/2006/EC and its series of modifications. |
| Heavy Metals | In conformity with the regulation 1881/2006/EC and its series of modifications. |
| Pesticidals | In conformity with the regulation 396/2005/CE and its series of modifications. |
| Ionization | 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 | No. |
| Labelling | Planifolia vanilla pods in conformity with Regulation EC 1334/2008 of 16 December 2008. |

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.

SAS EUROVANILLE - ROUTE DE MARESQUEL - 62870 - GOUY ST ANDRE

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Registration No.: 44909567800032 - Trade Register: BOULOGNE-SUR-MER

APE Code: 1089Z - Legal Form: SAS - Stock Capital: 1 243 509.20  

APPLICATIONS , STRENGTHS INDICATIVE

| Min. | Max. | UM |
|------|------|----|
|------|------|----|

| | | |
|------|---|--------|
| Lait | 2 | Pods/L |
|------|---|--------|

PHYSICAL AND CHEMICAL SPECIFICATIONS

| Standards | Min. | Max. | UM | Method |
|-----------|------|------|----|--------|
|-----------|------|------|----|--------|

| | | | | |
|----------|----|----|---|------------------|
| Moisture | 35 | 40 | % | Internal measure |
|----------|----|----|---|------------------|

| | | | | |
|--------|----|----|----|------------------|
| Length | 14 | 18 | 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.

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