

PRODUCT SPECIFICATION / DATA SHEET

Product

Gourmet Vanilla Beans - Tahitensis
SID# 21065

CAS: N/A EC: N/A
FEMA# N/A

Physical Properties

Appearance: Dark Brown to Black
 vanilla pods.
Moisture: 15-30%
Odor: sweet vanilla-like, floral

Microbiological

Salmonella: Negative
Ecoli: Negative

Contents

Vanilla Beans

Storage

Optimum: 50– 65 °F dry environment
- Keep away from direct heat & moisture
sources.

Shelf Life: 12 months

* Vanilla Beans are very stable and may be
stored for long periods. Keep in tightly sealed
containers away from moisture to prevent any
mold growth.

Nutritional

ANALYSIS	VALUE	UNITS
Total Carbohydrate	26.6%	g / 100g
Est. Caloric Value		Cal/100g
Thiamin		mg/100g
Riboflavin		mg/100g
Vitamin C		mg/100g
Protein	3.7%	% by wt
Fat	8.3%	% by wt
Vitamin A		IU/100g
Beta Carotene		IU/100g
Cholesterol		mg/100g
Total Sugar		% by wt
Calcium		mg/100g
Iron		mg/100g
Potassium		mg/100g
Sodium	0.02%	mg/100g

* Tests were performed by an independent, ACIL member laboratory.

Allergen data

Allergen	Yes	No
Fish / Crustaceans / Shellfish		✓
Eggs		✓
Nuts / peanuts / tree nuts		✓
Soy beans / Soy / Soya oil or protein		✓
Sesame seed / Rye		✓
Celery		✓
Mustard		✓
Lactose / Milk or Dairy Products		✓
BHA / BHT		✓
Yeast		✓
Parabans		✓
Gluten		✓

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of
this product do not contain nor were they
produced from GMO's or their derivatives.