



VANILLA POWDER SECOND QUALITY

DESCRIPTION

Botanical name	vanilla powder from <i>vanilla planifolia</i> variety
Country of origin	Madagascar
Outer appearance	crushed vanilla, then finely sieved
Use	restauration

SPECIFICATION

Granulometry	300 microns
Residual moisture content	5 %
Vanillin content	0.2 à 0.4% *
Color	Brown
Aroma	typical vanilla aroma, but less pronounced compared to premium vanilla powder.
Characteristic	The second quality vanilla powder comes from the vanilla cuts.

CAPACITY

Monthly capacity	500 kg/month
Availability	all year round.
Minimum order	no minimum order

PACKAGING and STORAGE

Packaging	23kg/ carton, packed in a transparent plastic film
Note	the lowest vanilla powder in our range Use in the food industry

*indicative data