TECHNICAL DATA SHEET · JANUARY 2026

MADAGASCAR BOURBON VANILLA BEANS

PRODUCT	BOTANICAL NAME	ORIGIN	COMPOSITION
Cured vanilla beans, Madagascar Bourbon	*Vanilla planifolia*	SAVA region, Madagascar	100% vanilla beans, no additives

GRADES AND SPECIFICATIONS

GRADE	PRODUCT	LENGTH	MOISTURE	VANILLIN
1	**Black Gourmet beans** Whole black beans. Culinary, extraction.	15 cm and over	approx. 33%	2%
	Red beans, US type Whole reddish-brown beans. Extraction.	13 cm and over	20%	1.8%
	Red beans, Europe type Whole reddish-brown beans. Extraction.	13 cm and over	25 to 28%	1.8%
2	**Red beans** Whole reddish-brown beans. Extraction.	11 to 13 cm	20%	1.4%
3	**Red cuts** Short and cut beans. Extraction, powder.	under 11 cm	15%	1%

- Split and non-split beans available.
- Laboratory analysis for each lot at departure.
- Free from metal and foreign matter.

PACKING AND STORAGE

Bulk raw material, in cartons of 20 or 25 kg net.

Store at room temperature, in a dry place away from light.

SUPPLY AND DOCUMENTS

FOB Madagascar, by air or sea.

Minimum order: 100 kg.

With each shipment:

Export licence, certificate of origin, phytosanitary certificate, commercial invoice, packing list.

CERTIFICATIONS

Organic: Ecocert (EU and USDA NOP).

Fairtrade: FLOCERT.

Conventional lots also available.

GMO-free. Non-irradiated.

No major allergens.

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