

PRODUCT: WHOLE CURED VANILLA BEANS (PREMIUM IDUKKI GRADE)**PRODUCT IDENTIFICATION & BOTANICAL SOURCE**

Botanical Name:	Vanilla planifolia
Plant Part Used:	Fully Matured, Cured Seed Pods (Beans)
Geographical Origin:	Idukki, Kerala, India
Process Description:	Traditional curing of mature green vanilla pods involving blanching, sweating, sun-drying, and slow conditioning over several months. Sorted carefully by length and vacuum packed to lock in natural moisture.

REGULATORY IDENTIFIERS & CROSS-REFERENCES:

CAS Number:	8024-06-4	FEMA Number:	3105
EINECS Number:	283-521-8	CoE Number:	474
Product Standard:	Conforms to ISO 5565	HS Tariff Code:	0905.10.00
US FDA Status:	21 CFR 182.10	EU Status:	Natural Food

PHYSICAL & SENSORY PROPERTIES

Test Parameter	Specification Range	Method
Appearance:	Long, supple, fleshy pods	Visual Inspection
Color:	Deep dark brown to oily black	Visual
Odor & Taste:	Intense, sweet, woody, balsamic	Olfactory / Gustatory
Length:	Minimum 15 cm – 18 cm	Manual Measurement
Flexibility:	Can be easily wrapped around a finger without splitting or breaking	Physical Test
Extraneous Matter (w/w):	Maximum 0.1%	ISO 5565-1

CHEMICAL & QUALITY STANDARDS

Test Parameter	Specification Range
Moisture Content (w/w):	28.0% – 33.0% (Gourmet/Grade A)
Vanillin Content (w/w):	Minimum 1.8% – 2.2% (Dry basis)

Note: White vanillin frost/crystals may naturally form on the surface of the pods during storage; this is an indicator of high vanillin content and superior cure.

MICROBIOLOGICAL SPECIFICATIONS

Organism	Specification Limit
Total Plate Count (TPC):	≤ 10,000 CFU/g
Yeast & Mold:	≤ 100 CFU/g
Enterobacteriaceae:	Absent in 1 g
Escherichia coli:	Absent in 1 g
Salmonella spp.:	Absent in 25 g

DISCLAIMER: The information contained in this document is accurate to the best of our knowledge. It is the user's responsibility to verify safety and regulatory metrics for their specific localized downstream food matrices.

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PURITY, CONTAMINANTS & STRICT MRL COMPLIANCE

Contaminant	Specification Limit
Heavy Metals (Total):	≤ 5.0 ppm
- Lead (Pb):	≤ 1.0 ppm
- Arsenic (As):	≤ 0.5 ppm
Pesticide Residues:	Complies with the strict limits of EC Reg 396/2005 & US EPA 40 CFR 180. All target compounds < 0.01 ppm.
Mycotoxins (Aflatoxins):	B1 ≤ 5.0 ppb; Total ≤ 10.0 ppb
Ochratoxin A:	≤ 15.0 ppb

GLOBAL COMPLIANCE & DIETARY DECLARATIONS

Natural Status:	100% Pure, Raw Whole Cured Agricultural Spice Pods. Conforms directly to US FDA 21 CFR 182.10, ISO 5565 standards, Health Canada, and ANZ Food Standards Code.
Allergen Matrix:	Free from all major global allergens (US FALCPA, EU 1169/2011, and FSANZ). Zero presence of Gluten, Nuts, Soy, Dairy, or added Sulphites.
GMO & Irradiation Status:	Non-GMO Project verified standard. Product has never been irradiated or treated with Ethylene Oxide (EtO) gases.

PACKAGING, STORAGE, & SHELF LIFE

Packaging:	Food-grade, high-barrier oxygen-depleted vacuum sealed plastic pouches (typically 1 kg net per pack), bundled safely into sturdy cardboard master cartons.
Storage Conditions:	Store in original unopened vacuum bags in a cool, dark place. Optimal temperature: 15°C – 20°C. Do not freeze, as cold temperatures break down the aromatic vanillin oils and cause unnecessary moisture crystallization. Do not store exposed to air.
Shelf Life:	24 Months from packaging date when stored under vacuum.