

MADAGASCAR VANILLA PODS – data sheet

Gourmet quality grade A black unsplit (compliant with NF ISO 5565-1)



Product specification revised 01/2026

DESIGNATION :

VANILLA PODS

100 % pods natural vanilla

> Field of application

- food additive. Product intended for food use.

> Indicative Dosage:

- According to recipe (As an indication, one teaspoon per liter of preparation).

> Technical characteristics

Composition : 100 % Natural Vanilla Pods 11 to 20cm.

Origin : Indian Ocean – Madagascar

Botanic name : Vanilla Planifolia

> Allergens :

- Ionized ingredients:	NO
- Ingredients derived from corn or soy:	NO
- GMO ingredients or GMO derivatives:	NO
- Major Potential Allergenic Ingredients:	NO
- Cereals and derivatives containing gluten (content > 200 ppm)	NO
- Soy and derivative	NO
- Crustaceans, fish and derivatives	NO
- Eggs, milk and derivatives (Proteins, lactose, etc.)	NO
- Nuts (Walnuts, hazelnuts, almonds, peanuts, etc.)	NO
- Sunflower seeds, sesame and derivatives	NO
- Sulphites at a concentration of 10mg/kg in S02	NO
- Other	NO

> Organoleptic characteristics

Appearance : Unsplit, supple and fleshy pod

Color : Dark brown to black color

Taster : A clear vanilla flavor, with a sweet chocolate note.
A heady fragrance with warm, floral notes.

Compliance : Aroma and flavor must match the last accepted lot

> Physico-chemical characteristics

- Moisture content	: 25 à 40 %
- Aflotoxines B & G	: undetectable
- Vanillin content	: 1.2 à 2 %
- Pesticide residues	: accepted under legal restrictions

Nutritional value (per 100g)	
Protein :	3 - 6 %
Fat :	6.9 %
Carbohydrates :	45 - 50 %
Sodium :	0.02 - 0.04 %
Fibres :	5 - 10 %
Calorific value (joule) :	1000 - 1200
Calorific value (calorie) :	238 - 284

> Conditioning

- Vacuum bag packaging, Jar and Tube

> Retention Period

- 12 to 24 months under the storage conditions described below.

> Storage conditions :

- Room temperature (+12°C to +19°C) in the original packaging properly closed, protected from air and light. Avoid significant and repeated thermal shocks. Do not store near other spices. Do not expose to sunlight.

> Legislation

" Bourbon vanilla from Madagascar "

" Vanilla from Madagascar "

" Vanilla pods from Madagascar "



The content of this sheet does not in any way engage our responsibility, strictly limited to the supply of controlled specialties, legally authorized for sale and compliant with the regulations generally indicated on the packaging.