



# VANILLA

## General Product information

### Product Description

**Scientific name** Vanilla tahitensis

**Process** Harvesting, Transportation, Hand sorting, Washing, Curing, Mechanical Drying, Packaging, Storage.

**Grade** Grade 01

**Photograph/Illustration**



**Appearance:** Slender black or dark brown colour with an oily outside surface.

**Colour:** Fresh vanilla beans are green and Black or dark brown colour when cured

**Aroma:** No aroma when fresh and Sweet, perfume-like aroma when cured

**Length:** > 15 cm

**Country of Origin** Tanzania

**Method of Drying** Mechanical Drying (Heat pump dryer)

**Additives used** NON

### Test Results

Moisture	≤ 18	% w/w
Vanillin % m/m	2,91	% w/w Dry basis

### Pesticides and related

Glyphosate	not detectable	mg/kg	HH-MA-M 02-156, LC-MS/MS: 2021-09 <sup>ª</sup> Å
AMPA	not detectable	mg/kg	HH-MA-M 02-156, LC-MS/MS: 2021-09 <sup>ª</sup> Å
Chlorate	not detectable	mg/kg	HH-MA-M 02-155, LC-MS/MS: 2019-09 <sup>ª</sup> Å
Pesticides, GC-MS/MS	not detectable	mg/kg	§ 64 LFGB L 00.00-115, mod.: 2018-10 <sup>ª</sup> Å

With <sup>ª</sup> marked methods are accredited. Testing laboratory: ÅGBA Hamburg

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<b>Allergens</b>	NON
<b>Treatments</b>	NON
<b>GMO</b>	The product complies to EU Regulation (EC) No 1829/2003 for Non-GMO
<b>Packing Material Used:</b>	PP, Double lined
<b>Warehousing</b>	Storage (Bags) raised from floor
<b>Identification of potential mishandling of the product.</b>	If the sewing string is removed or tampered with, then do not buy this product.

