



# God Vanilje v/Rune Gandil

## DATA SHEET

(updated last on Thursday, June 28th, 2018)

<b>Product:</b>	<b>Ground vanilla “Gourmet quality”</b>
Botanic name:	Vanilla Planifolia (Bourbon)
Methode:	made by grinding and drying extract vanilla beans or cut vanilla beans of selected quality.
Country of origin:	Madagascar
Appearance:	uniform, chocolate brown colour
Aroma:	intense feature of vanilla
Use:	industry, pastries, ice cream, desserts, dairy, bakeries, chocolate
Specification:	<b>SECOND QUALITY VANILLA POWDER:</b> Vanilla powder from short vanilla, very dry also called "vanilla cut", we have selected the best pods. The color of powder is brown. The aroma is good. It is used in industry and restaurant. Good value for industrial use

Granulometry is 400 microns.

Vanillin: 0,8-1,2%

Moisture: 5-10%

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GOD VANILJE

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