



God Vanilje v/Rune Gandil

DATA SHEET

(updated last on Sunday, January 20th, 2019)

Product:	Vanillapods “Gourmet quality”
Botanic name:	Vanilla Planifolia (Bourbon)
Methode:	The vines are pollinated in November and harvested in June/July. The vanilla is cured according to the process described on pages 2 and 3.
Country of origin:	Madagascar, Sava Region
Appearance:	uniform, darkbrown/black colour and supple, oily luster.
Aroma:	intense feature of vanilla
Specification:	Length is 15+ cm and weight is 2-5 gram pr. pod.
Grade:	A1
Vanillin:	1,0-1,5%
Moisture:	33-35%

Rune Limkilde Gandil
CEO
GOD VANILJE



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TECHNICAL DATA SHEET PROCESS (page 1 of 2)

Stage 1 - Collection of green vanilla beans

- Collection of green vanilla
- Selection of well matured vanilla
- Picking green vanilla of its cluster

Stage 2 - Sorting before cooking

- Sorting of the green vanilla according to its color.
- The "green/yellow " vanilla will be cooked as a priority
- The "green" vanilla will wait for a few days

Stage 3 – Cooking Green Vanilla

- The green vanilla is cooked at a controlled temperature between 63 and 67°C, in stainless steel barrels.
- Duration is an average of 3 minutes, but it may vary depending on the quality of the vanilla (long or short)
- Control of the cooking of the vanilla is done by hand.

Stage 4 – Steaming

- Immediately after cooking the green vanilla is placed in large wooden boxes under blankets to steam the vanilla.
- After 5 days the vanilla is black.
- The vanilla is controlled after the steaming

Stage 5 – Sun drying

- The black vanilla is placed on drying keys in the sun to reduce the moisture content from 100% to 40%

Stage 6 - Drying in the Shade

- When the vanilla has a moisture content of 40% it is placed on keys to continue drying in the shade.
- Quality control of the vanilla is made during daytime

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TECHNICAL DATA SHEET PROCESS (page 2 of 2)

Stage 7 - Classification by Categories

- The first classification of the vanilla by category is: split or not split.

Stage 8 - Classification by Moisture Content

- As the vanilla reaches a moisture content of 35% it is removed from the drying keys
- The moisture content is measured with an electronic device called a “dessicator”.

Stage 9 - Classification by Length

- Classification of the vanilla by length according to the following criteria:
 - Non split vanilla: 10-12 cm | 12-13cm | 13-15cm | 15 cm +
 - Split vanilla: < 13 cm (for powder) | 13 cm +
 - Cuts (for powder)

Stage 10 - Packing

- Vanilla is packed and set by a thread of raffia string

Stage 11 - Refining

- The vanilla is refined during 4 in 5 months in wooden boxes to develop the aroma
- A control takes place once a week

Stage 12 - Export

- A last control of the moisture content is made before export
- A last visual control of the pods is made before export