



## PRODUCT SPECIFICATION

# Heilala Gourmet Vanilla Beans (Pods)

HEI-GVB

### DESCRIPTION

Heilala Gourmet Vanilla Beans are produced from the vanilla planifolia species of vanilla orchid and harvested as green beans before undergoing an intensive three-month drying and curing process. Cured vanilla beans are graded, packed and imported into New Zealand (in accordance with MPI Biosecurity Requirements) and stored at Heilala Vanilla, New Zealand.

**ORGANOLEPTIC DESCRIPTION:** Dark brown, glossy, plump pods ranging in length from 15-18cm. Strong, rich, creamy aroma, moist and packed with seeds.

**INGREDIENTS:** Vanilla Beans

### RECOMMENDED USAGE

**APPLICATION:** For use in recipes that call for a whole bean - split open with a sharp knife and scrape the vanilla seeds for adding to recipe.  
Scraped-out pods can be used for poaching fruit or to infuse milk, cream or sugar.

**SUGGESTED DOSAGE:** As recipe directs.

### REGULATORY

Vanilla Pods are cured and dried to meet FDA requirements of approx. 35% moisture content and contain no chemicals, preservatives or additives. Manufactured under a HACCP approved Food Safety Programme and complies with FSANZ (Food Standards Code Australia & New Zealand).

**QUALIFICATIONS:** Grown using organic methods; no additives or preservatives; Kosher certified; Halal suitable; Vegetarian; Gluten Free; Non-GMO

**ALLERGENS:** Contains no known allergens



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#### NUTRITIONAL INFORMATION:

Nutritional Information				
Nutrients		Amount per 100g	Units	
Energy		1205	Kj	288 Kcal
Protein		0.06	g	
Fat	Total	0.06	g	
	Saturated	0	g	
Carbohydrate	Total	12.65	g	
	Dietary Fibre	0	g	
	Other	0	g	
	Sugars	0	g	
Sodium		9	mg	

#### MICROBIOLOGICAL INFORMATION:

Test/Parameter	Specification	Units
Aerobic Plate Count 35°	< 100,000	cfu/g
Faecal Coliforms	< 3	M.P.N/g
Yeasts	<100	cfu/g
Moulds	<100	cfu/g
Yeasts and Moulds	<100	cfu/g
Salmonella	Not Detected	/ 25 g

#### STORAGE AND PACKAGING:

Vanilla Beans are packed in glass tubes or food grade bags, vacuum flushed (with CO2 to reduce mould) and sealed. Marked with a two year best before date.

Store at ambient temperatures (<24°C) in dry, clean conditions away from direct sunlight.