VANILLA TAHITENSIS · SANTO DOMINGO DE LOS TSÁCHILAS, ECUADOR

TAHITIAN VANILLA BEANS

Whole pods, pollinated by hand and cured in the sun for three months.

01 PRODUCT

Product	Whole cured vanilla beans (dehydrated vanilla)
Species	*Vanilla tahitensis*
Brand	Santa Rosa
Ingredients	100 % vanilla, a natural ingredient
Origin	Ecuador
Growing area	San Jacinto del Búa, Santo Domingo de los Tsáchilas, 800 m a.s.l., under greenhouse
Producers	Ruales family
Appearance	Whole pods, supple and oily
Flavour	Typical of *Vanilla tahitensis*
Uses	Chocolate, ice cream, beverages, perfumery and fine cooking
HS code	0905.10
Sanitary reg.	ARCSA 42317-ALN-0324, valid until 22 March 2029

02 GRADES BY LENGTH

LENGTH	GRADE	PODS PER KG
11 CM	Short	n/a
12 CM	Medium	≈ 520
13 CM	Medium	≈ 480
14 CM	Long	≈ 400
15 CM	Long	≈ 380
16 CM	Extra long	≈ 250
17 CM	Extra long	≈ 200

Pods per kilo of cured vanilla are approximate and vary with the thickness of each pod.

03 PACKAGING AND STORAGE

Packaging	Vacuum-sealed transparent pouch, nylon and polyethylene coextrusion, 70 µm, food grade
Pouch sizes	15 × 25 cm and 25 × 35 cm
Net weights	500 g and 1 kg for wholesale; 5 g to 250 g on request
Storage	Cool, dry place, away from light
Shelf life	24 months

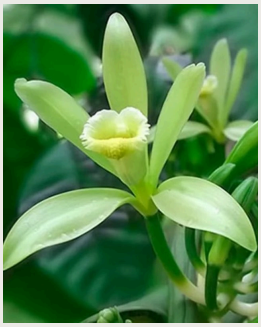
04 PROCESS

01 **Hand pollination.** The flower lasts a single day.

02 **9 months on the vine.** Each pod is hand-picked once it turns reddish brown.

03 **3 months of curing.** Sun by day, sweat boxes by night.

04 **Final drying on flannel,** then graded by length.



HAND POLLINATION



ON THE VINE



SUN CURING



CURING ON WOOD



FLANNEL DRYING

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TAHITIAN VANILLA BEANS · LOT L1 · ANALYSED 22 MARCH 2024

LABORATORY ANALYSIS

Tested by Multianalítyca S.A., Quito, a laboratory accredited by the Ecuadorian Accreditation Service.

05 PHYSICAL AND CHEMICAL

PARAMETER	RESULT	SPECIFICATION	REFERENCE METHOD
Moisture	**28.80** %	max. 30.0 %	NTE INEN ISO 3726:2013, gravimetry
Ether extract	**6.06** %	min. 6.0 %	NTE INEN ISO 1108:2014, gravimetry
Ash	**3.70** %	max. 7.0 %	AOAC 923.03, direct gravimetry
Arsenic *	**< 0.008** mg/kg	max. 1.0 mg/kg	EPA 3005 A / EPA 6010 B, ICP atomic emission spectroscopy
Lead *	**0.13** mg/kg	max. 2.0 mg/kg	EPA 3005 A / EPA 6010 B, ICP atomic emission spectroscopy

Specifications: NTE INEN 2532:2010, Spices and condiments, Table 1 and point 5.1.6.1. All results comply. * Arsenic and lead are outside the laboratory's accreditation scope. Report INF.DIV-FQ.101597a.

06 MICROBIOLOGY

PARAMETER	RESULT	SPECIFICATION	REFERENCE METHOD
Total aerobic mesophilic count	**8.7×10^4** CFU/g	max. 10^6 CFU/g	NTE INEN-ISO 4833:2021
Moulds	**10** CFU/g	max. 10^4 CFU/g	AOAC 997.02, Petrifilm
Yeasts	**< 10** CFU/g	max. 10^4 CFU/g	AOAC 997.02, Petrifilm
Total coliforms	**< 10** CFU/g	max. 10^3 CFU/g	NTE INEN-ISO 4832:2016
Escherichia coli	**< 10** CFU/g	< 10 CFU/g	NTE INEN-ISO 4832:2016
Salmonella spp.	**Absent** in 25 g	Absent in 25 g	NTE INEN-ISO 6579:2014, qualitative detection

Specifications: NTE INEN 2532:2010, Spices and condiments, Table 2. All results comply. Report INF.DIV-MI.101596a.

07 LABORATORY

Laboratory	Multianalítyca S.A., Quito, Ecuador
Accreditation	SAE LEN 09-008, testing laboratory
Sample	Vanilla beans "Santa Rosa", lot L1, 100 g
Analysis date	22 March 2024
Sampling	Sample delivered by the producer

08 SUPPLY

Markets served	France and Panama; we ship worldwide
Samples	On request
Lab reports	Full reports on request
Prices	Quoted per order, by length and volume

Results refer to the sample analysed and may vary from lot to lot and from harvest to harvest. This sheet is informative and does not replace the documents issued with each shipment.
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