

SPECIFICATION SHEET

Product Name : DRIED VANILLA BEANS

HS Code : 0905.100.0

1. Description

This product is 100% natural product, handled and processed with hygiene in compliance with FSSC 22000 Food Safety standard.

2. Ingredient

100% Vanilla Beans (Fruit)

3. Specification

Appearance : Stick/Pods

Color : Brown – Black (Based on quality)

Aroma : Characteristic of Vanilla

Quality : Gourmet grade

Specification	Gourmet / A Grade		
Moisture Content	30 – 35%		
Vanillin Content	1.4 – 2.0%		
Color	Black		
Length (Mainly)	12 – 14cm		
Aroma	Strong		
Other Specifications	Oily, No Mold, No Split		

4. Organoleptic

Flavoring : Vanilla Beans

5. Microbiological

Parameter	Unit	Limit of Detection	Method Reference	
Microbiology				
Escherichia Coli	MPN / g	Negative	SNI ISO 7251 : 2012	
Salmonella sp.	/ 25g	Negative	ISO 6579-1:2017/Amd 1 : 2020	
Yeast Mold	colony / g	<10	SNI ISO 21527-2 : 2012	







Heavy Metal			
Cadmium (Cd)	mg / kg	Not detected	18-13-14/MU/SMM-SIG (ICP MS)
Mercury (Hg)	mg / kg	Not detected	18-13-14/MU/SMM-SIG (ICP MS)
Lead (Pb)	mg / kg	Not detected	18-13-14/MU/SMM-SIG (ICP MS)
Tin (Sn)	mg / kg	Not detected	18-13-14/MU/SMM-SIG (ICP MS)
Pesticide Residue			
500+ Items	mg / kg	0.01	EN 15662:2018

6. Nutritional Information (Per 100g)

Parameter	Unit	Result	Method Reference		
Total Calories	Kcal / 100g	390.85	Calculation		
Calorie from Fat	Kcal / 100g	112.05	Calculation		
Protein	%	8.22	18-8-31/MU/SMM-SIG (Titrimetri)		
Total Fat	%	12.45	18-8-5/MU/SMM-SIG point 3.2.2		
Saturated Fat	%	1.34	18-6-1/MU/SMM-SIG (GC-FID)		
Carbohydrate (By Difference)	%	61.48	18-8-9/MU/SMM-SIG		
Total Sugar	%	3.40	18-5-15/MU/SMM-SIG (HPLC-RI)		
Ash	%	10.64	SNI 01-2891-1992 point 6.1		
Sodium (Na)	mg / 100 g	37.50	18-13-1/MU/SMM-SIG (ICP OES)		

7. Allergen Declaration

No	List of Allergen	Present in Product (Yes/No)	Present in Site (Yes/No)	Risk of Cross Contamination (Yes/No)
1	Milk	No	No	No
2	Egg	No	No	No
3	Fish (e.g., bass, flounder, cod)	No	No	No
4	Crustacean shellfish (e.g., crab, lobster, shrimp)	No	No	No
5	Tree nuts (e.g., almonds, walnuts, pecans)	No	No	No
6	Peanuts	No	No	No
7	Wheat	No	No	No
8	Soybeans	No	No	No
9	Sesame	No	No	No









10	Cereals containing gluten	No	No	No
11	Sulphite in concentrations of	No	No	No
	10mg/kg or more.			

8. Packaging

Plastic Vacuum (Food Grade) : Quantity Customized (20g/pack)

Material : LLDPE

9. Storage and Shelf Life

Storage : Keep away from direct sunlight and heat.

Recommended storage temperature: 15-25°C.

Maintain in airtight container.

Shelf Life : 2 Years

10. Regulatory Declaration

a. This is to certify that all Vanilla Products produced and sold by PT. Umbu Akses Global are **GMO Free**.

b. The Vanilla is made from all natural ingredients. It contains **NO** artificial flavor or color.

c. Upon departure from our facility the vanilla is **FIT** for human consumption.

d. Certifications:

No	Name of Certification	Certification Body
а	FSSC 22000 (including HACCP, GMP/PRP)	Bureau Veritas
b	ISO 9001	Bureau Veritas
С	Kosher Parve Including Passover	Badatz Igud Rabbonim

Component	that need re-packaging, our allergen policy will a Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO





