



**TECHNICAL DATA SHEET**  
**Vanilla Xanat Gold**

**DATE**  
**JUN 2024**

<b>Product name</b>	<b>Vanilla pod</b>
<b>Place of production</b>	Papantla, Veracruz, México.
<b>Product description</b>	<p><b>Extra and Superior</b> Well-benefited pods, whole fruit without cuts at the tips, with good flexibility and shine. Characteristic firm and clean aroma, chocolate-black color without reddish filaments, pod size is medium from 12 to 19.9 cm.</p> <p><b>Gourmets</b> Well-benefited pods of special selection, whole fruit without cuts at the tips, with great flexibility, luster and shine. Characteristic firm and clean aroma, chocolate-black color with few reddish filaments, pod size is medium from 12 to 20 cm.</p> <p><b>Standard Whole or Reddish</b> Pods well benefited, whole fruit or with cuts at the tips, with less flexibility, lustricity and brightness. Characteristic firm and clean aroma, chocolate-black color with reddish filaments, pod size is medium from 12 to 20 cm.</p> <p><b>Ordinary</b> Vanilla pods in cuttings with little flexibility and shine. Characteristic clean aroma, pod size is less than 10 cm.</p>
<b>Processing stages</b>	<p>100% natural vanilla undergoes a process of beneficiation where the pod is killed with hot water for 10 seconds at 90 °C. It is dried in the sun in twenty sessions or more, the dehydration is slow in wooden crates and finally its distinction is based on quality selection.</p> <p>It is then reduced in humidity to less than 18 °C under shade to undergo pulverization in stainless steel mills to leave the vanilla at the level of 200 to 300 microns in coarse grain.</p>
<b>Sensory properties</b>	<p>Color/appearance non-transparent dark brown color.</p> <p>Vanilla aroma and flavor.</p> <p>Solid texture</p>
<b>Product shelf life</b>	<p>3 years 36 months 1095 days</p> <p>Preserving its physicochemical, microbiological and sensory properties.</p> <p>Under the character of remaining in the original packaging and with</p>

	the suggested storage conditions.
<b>Correct storage process</b>	Keep in hermetically sealed glass jars in a clean, dry place, away from sunlight, heat, chemicals and/or odorous materials.
<b>Composition specifications</b>	The following information is proportional to the 1kg packaging. To know the exact number of servings, please convert according to the size of the container you have.
<b>Presentation and commercial packaging</b>	1Kg.

Biologist. Carlos Hernández Rolón Technician in Charge. Vanilla Processing Plant Papantla, Veracruz, México. César E. Arellano García Ced. Prof: 12283529  
E-mail: [vanillaxanatgold@gmail.com](mailto:vanillaxanatgold@gmail.com)