Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

VANILLA CUTS

CUT / SHORT CURED PODS · PROCESSING PROFILE



FAMILY IMAGE · ILLUSTRATIVE

FORM	USE	SIZE
CUT PODS	EXTRACTION	SPECIFY CUT

TECHNICAL CHARACTERISTICS

Product identity	Cut, short or split cured vanilla pods; not ground powder.
Species / origin	Declare the species and producing origin for the supplied batch.
Cut-size specification	Agree piece length, distribution and allowance for splits or fines.
Moisture guidance	CBI describes extract/Grade B beans as commonly about 20% moisture.
Aroma / vanillin	Confirm sample potency and vanillin analysis for the extraction process.
Material integrity	Declare whether material is unextracted; spent pods must not be substituted.
Packing / storage	Sealed food-contact packs under supplier storage conditions.
Release documents	Confirm moisture, microbiology, foreign matter and destination residue compliance.

APPLICATIONS / BUYER SELECTION

Extract production, infusion and industrial flavour manufacture.

SUPPLIED-LOT CONFIRMATION

Cut length, moisture, vanillin, extraction yield and shelf life are batch-dependent.

Research profile; not a certificate of analysis or a shipment guarantee.

Sources: CBI — European vanilla market entry | CBI — Vanilla extract
Full source links accompany this sheet in the app and source register.