Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

GOURMET VANILLA

WHOLE CURED PODS · CULINARY PROFILE



FAMILY IMAGE · ILLUSTRATIVE

GRADE	FORM	LENGTH
GOURMET / A	WHOLE PODS	BY ORDER

TECHNICAL CHARACTERISTICS

Product identity	Cured vanilla beans / pods; species and origin declared for the lot.
Physical quality	Select supple, intact pods with a developed vanilla aroma.
Moisture guidance	CBI trade guidance: gourmet/Grade A commonly about 30%; not a lot guarantee.
Length specification	Specify centimetre range and permitted short/split pods on the order.
Vanillin / sensory	Confirm vanillin analysis and sample aroma; grade alone does not fix potency.
Packing configuration	Food-contact sealed packs; vacuum packing only when agreed.
Storage / handling	Keep sealed under supplier instructions; protect from heat, moisture and odours.
Release documents	Lot reference, moisture, species/origin, microbiology and residues as agreed.

APPLICATIONS / BUYER SELECTION

Pastry, desserts, ice cream and culinary infusion; pod length and moisture selected to suit use.

SUPPLIED-LOT CONFIRMATION

Actual length, moisture, vanillin, species, origin and shelf life are confirmed per supplied batch.

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

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