Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

VANILLA POWDER

GROUND VANILLA · SPECIFY COMPOSITION



FAMILY IMAGE · ILLUSTRATIVE

FORM	PURITY	MESH
POWDER	DECLARE	BY ORDER

TECHNICAL CHARACTERISTICS

Product identity	Ground vanilla preparation; state whether pure pods or a formulated blend.
Ingredient declaration	Disclose sugar, starch, carriers and any other added ingredients.
Particle-size specification	Agree mesh or particle-size distribution for the application.
Aroma / vanillin	Confirm sample aroma and measured vanillin content; colour alone does not establish quality.
Moisture / stability	Set moisture and shelf-life limits from the supplier specification and stability evidence.
Material integrity	Declare whether ground pods are unextracted; spent vanilla is a different material.
Packing / storage	Sealed food-contact moisture-barrier packaging; keep dry and protected from odours.
Release documents	Ingredient, allergen, microbiology and residue declarations as required.

APPLICATIONS / BUYER SELECTION

Bakery, desserts, dry mixes and ice cream; match fineness and declared composition to the intended recipe.

SUPPLIED-LOT CONFIRMATION

Purity, carrier content, mesh, moisture, vanillin and shelf life must be confirmed for the actual formulation.

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

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