



FROM THE HEART OF MADAGASCAR: VANILLA LIKE NO OTHER



<http://www.dagovanilla.com>



Dago Vanilla Cooperative

ABOUT US ?

DAGO VANILLA, cooperative of producers, trained and educated for excellence in the production and preparation of MADAGASCAR VANILLA, straddling fair trade and sustainable development. The association follows a strict methodology throughout the production chain with the aim of achieving complete traceability and quality in the final products.

This stringent methodology, coupled with a management focus on continuous improvement, has led the association to acquire numerous international certifications that attest to its operational excellence. DAGO VANILLA is dedicated to upholding the highest standards in the industry, ensuring that its vanilla products not only meet but exceed international quality and sustainability benchmarks.

In a world where consumers increasingly seek products with a positive impact, DAGO VANILLA stands as a shining example of how excellence, fairness, and sustainability can coexist, delivering exceptional products that make a difference.



Pure Tropical



Our great product family



**DAGO
VANILLA**
Pure Tropical



Dago Vanilla Specifications Sheet

Title: Organic Vanilla Beans, Vanilla Powder, Vanilla Extract

VANILLA BEANS

Quality	Vanillin amount	Moisture Content	Size	Appearance	Uses
Gourmet Black	1.5%-2%	33-35%	13-20cm	Soft, fleshy and shiny black color, slightly brown	Culinary and pastry, desserts, cream, sauces, Chocolates,
TK	1.6-2%	25-33%	13-19cm	Slightly drier than gourmet black, black in color or some reddish filaments	
Red US	1.6-2.2%	18-25%	10-20cm	Reddish and supple pod with the presence of ridges throughout the pod	Extraction: Flavour & Fragrances Industries: Beverages, Dairy, Bakery, Hot drinks, Cosmetics,
Cuts	0.9-1.3%	15-22%	8-12cm	Most likely reddish	



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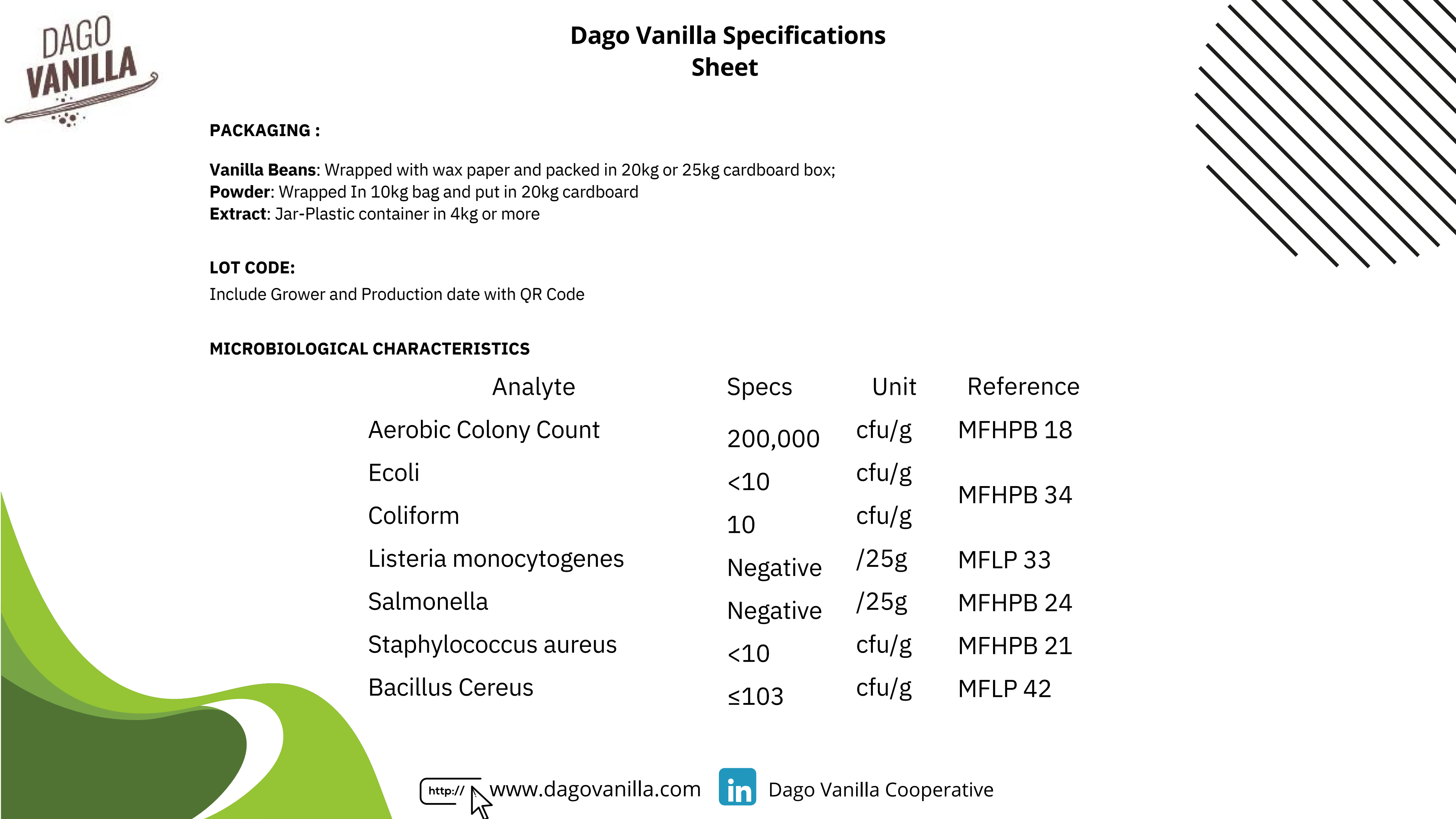
Dago Vanilla Specifications Sheet

VANILLA POWDER

Quality	Vanillin Rate	Moisture Content	Size	Uses
Premium	1.5% to 2%	8% to 10%	300-400µm	Industries: Dairy, Bakery, desserts, cream, sauces, Chocolates
Standard	1% to 1.5%	8% to 10%	300-400µm	

VANILLA EXTRACT (FLAVOURING)

Quality	Particularity	Solubility	Appearance	Uses
Oleoresin	No alcohol	Soluble in organic solvents	Green slurry	Flavor preparation
40fold	No alcohol	Soluble in organic solvents	Dark Brown Liquid	Flavor preparation, Culinary and pastry, desserts, cream, sauces, Dairy, Bakery, Chocolates
10fold	Depending on the percentage of water and alcohol	Soluble in organic solvents and water	Brown Liquid	
1fold			Dark amber liquid	



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PACKAGING :

Vanilla Beans: Wrapped with wax paper and packed in 20kg or 25kg cardboard box;
Powder: Wrapped In 10kg bag and put in 20kg cardboard
Extract: Jar-Plastic container in 4kg or more

LOT CODE:

Include Grower and Production date with QR Code

MICROBIOLOGICAL CHARACTERISTICS

Analyte	Specs	Unit	Reference
Aerobic Colony Count	200,000	cfu/g	MFHPB 18
Ecoli	<10	cfu/g	MFHPB 34
Coliform	10	cfu/g	
Listeria monocytogenes	Negative	/25g	MFLP 33
Salmonella	Negative	/25g	MFHPB 24
Staphylococcus aureus	<10	cfu/g	MFHPB 21
Bacillus Cereus	≤103	cfu/g	MFLP 42





Dago Vanilla Specifications Sheet

CHEMICAL CHARACTERISTICS

Absence of Pesticide Residues and acceptable trace of Heavy Metal.

STORAGE

Kept at 15-30C, dry and not exposed to light

SHELF LIFE

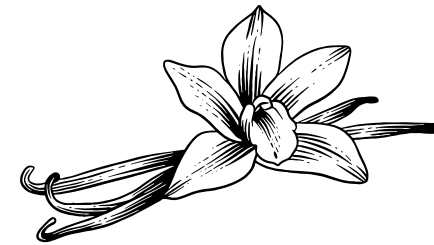
Ideally 2 years but can be much longer if kept under the right condition of storage

COMPLIANCE

This document certifies that Dago Vanilla product have been manufactured, inspected, and tested. Dago Vanilla is HACCP certified. The Vanilla beans and powder are certified Organic. The products are Non-GMO, Pure Vegan, Gluten Free and all natural, and possibility to get Kosher certification upon request.



Pure Tropical



Quality - FairTrade - Transparency

Let's discuss!

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