



# Product technical datasheet





# TECHNICAL DATA DRIED TURMERIC SLICES



## 1. Product identification

Botanical name	Tumeric longa
Family	Zingiberaceae
Type	Plant
Part used	Rhizome
Origin	Madagascar
Harvest type	Manual
Quality	100% pure obtained from the grinding of rhizome slices dried at low temperature
Production method	Bulb sorting and washing - slicing- Low-temperature drying -grinding
Product name	Dried tumeric slices
Labelling	Fair trade (FLO and SPP) and organic (Ecocert)

## 2. Organoleptic characteristics

Appearance	Fine powder
Color	Characteristic
Odor	Characteristic of turmeric

## 3. Physico-chemical characteristics

Aw	Between 0.30 and 0.40
Moisture content	≤10%
Particle size	<500µm
Preservative	None



## 4. Microbiological characteristics

<b>Total flora</b>	≤ 100,000 CFU/g
<b>Sulfite-reducing clostridium</b>	≤ 10,000 CFU/g
<b>E. coli</b>	≤ 10 CFU/g
<b>Salmonella</b>	Absence/25g
<b>Yeast</b>	≤ 100,000 CFU/g
<b>Mold</b>	≤ 100,000 CFU/g
<b>Aflatoxin B1</b>	< 5 µg/kg
<b>Total Aflatoxin</b>	< 10 µg/kg
<b>Ochratoxin A</b>	< 15 µg/kg

## 5. Use

Turmeric slices , when ground into powder, enhance the flavor of many dishes. The powder is recommended for spicy cooking. It is also highly prized in cosmetics and pharmaceuticals.

## 6. Packaging

In 1Kg LDPE bags.

**Bulk :** possible, please consult us.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and monthsture

**BBD :** 12 months



# TECHNICAL DATA - VANILLA



## 1. Product identification

<b>Botanical name</b>	Vanilla planifolia
<b>Family</b>	Orchidaceae
<b>Type</b>	Plant
<b>Part used</b>	Whole pod
<b>Origin</b>	Madagascar
<b>Type of harvest</b>	Manual
<b>Quality</b>	100% natural
<b>Method of production</b>	Sorting - drip-drying - Scalding - sweating - sun drying - shade drying storage
<b>Product name</b>	Noire Non Fendue (NNF), TK, Noire Fendue (NF), Rouge, Cuts
<b>Labelling</b>	Fair trade (FLO and SPP) and organic (Ecocert)

## 2. Organoleptic characteristics

<b>Appearance</b>	Whole pod
<b>Color</b>	Varies according to quality
<b>Odor</b>	Intrinsic vanilla aromas

## 3. Physico-chemical characteristics

<b>Aw</b>	Between 0.40 and 0.50%
<b>Moisture content</b>	38% NNF, 36% TK, 35% NF, 30% Rouge, 25% Cuts
<b>Particle size</b>	1.6 to 2.4
<b>Preservative</b>	None



## 4. Microbiological characteristics

Total flora	≤ 100,000 CFU/g
Sulfite-reducing clostridium	≤ 10,000 CFU/g
E. coli	≤ 10 CFU/g
Salmonella	Absence/25g
Yeast	≤ 100,000 CFU/g
Mold	≤ 100,000 CFU/g
Aflatoxin B1	< 5 µg/kg
Total Aflatoxin	< 10 µg/kg
Ochratoxin A	< 15 µg/kg

## 5. Use

Flavoring for cooked dishes or use in pastries and ice cream.

## 6. Packaging

Vacuum-packed in 1Kg, 3Kg bags.

**Small packaging** : available on request.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and moisture

**BBD** : 24 months



## TECHNICAL DATA - CLOVES



### 1. Product identification

Botanical name	Eugenia Caryophyllata
Family	Myrtaceae
Type	Plant
Part used	Grain
Origin	Madagascar
Type of harvesting	Manual
Quality	CG1- CG2 – CG3
Method of production	Sorting - Drying - Packaging
Product name	Cloves
Labelling	Fair trade (FLO and SPP) and organic (Ecocert)

### 2. Organoleptic characteristics

Appearance	Whole cloves
Color	Characteristic brown

### 3. Physico-chemical characteristics

Aw	Between 0,30 and 0.40
Moisture content	≤12%
Preservative	None



## 4. Microbiological characteristics

<b>Total flora</b>	≤ 100,000 CFU/g
<b>Sulfite-reducing clostridium</b>	≤ 10,000 CFU/g
<b>E. coli</b>	≤ 10 CFU/g
<b>Salmonella</b>	Absence/25g
<b>Yeast</b>	≤ 100,000 CFU/g
<b>Mold</b>	≤ 100,000 CFU/g
<b>Aflatoxin B1</b>	< 5 µg/kg
<b>Total Aflatoxin</b>	< 10 µg/kg
<b>Ochratoxin A</b>	< 15 µg/kg

## 5. Use

Flavoring agent for ready-cooked meals.

## 6. Packaging

In 50 kg bags.

**Other packaging** : possible, please consult us.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and moisture

**Best before** : 24 months





# TECHNICAL DATA - HEAVY BLACK PEPPER



## 1. Product identification

Botanical name	Piper nigrum L.
Family	Piperaceae
Type	Plant
Part used	Grain
Origin	Madagascar
Type of harvesting	Manual
Quality	Heavy
Method of production	Scalding - Fermentation - Drying - De-stripping - Sorting
Product name	Heavy black pepper
Labelling	Fair trade (FLO and SPP) and organic (Ecocert) label

## 2. Organoleptic characteristics

Appearance	Whole grain
Color	Black - Brown
Odor	Characteristic of black pepper

## 3. Physico-chemical characteristics

Aw	Between 0.30 and 0.40
Moisture content	≤12%
Particle size	>500
Preservative	None





## 4. Microbiological characteristics

Total flora	≤ 100,000 CFU/g
Sulfite-reducing clostridium	≤ 10,000 CFU/g
E. coli	≤ 10 CFU/g
Salmonella	Absence/25g
Yeast	≤ 100,000 CFU/g
Mold	≤ 100,000 CFU/g
Aflatoxin B1	< 5 µg/kg
Total Aflatoxin	< 10 µg/kg
Ochratoxin A	< 15 µg/kg

## 5. Use

Flavoring for ready-cooked meals.

## 6. Packaging

In 1Kg LDPE bags.

**Other packaging** : available on request.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and moisture

**Best before** : 18 months



## TECHNICAL DATA - SCRAPED OR UNSCRAPED CINNAMON, PIPES



### 1. Product identification

<b>Botanical name</b>	Cinnamomum zeylanicum Blume
<b>Family</b>	Lauraceae
<b>Type</b>	Plant
<b>Part used</b>	Bark
<b>Origin</b>	Madagascar
<b>Type of harvesting</b>	Manual
<b>Quality</b>	Scatched (CZ4) or unscratched (HNNG), pipe
<b>Method of production</b>	Cutting - Scraping (CZ4) - Peeling - Rolling (pipe) - Drying - sorting- grinding (powder)
<b>Product name</b>	Scraped cinnamon (CZ4) or unscrapped cinnamon (HNNG), Cinnamon in pipes
<b>Labelling</b>	Fair trade (FLO and SPP) and organic (Ecocert) certification, rainforest, Alliance( Ecocert)

### 2. Caractéristiques organoleptiques

<b>Appearance</b>	Fine curl and coarse curl
<b>Color</b>	Light brown
<b>Odor</b>	Characteristic of cinnamon

### 3. Physico-chemical characteristics

<b>Aw</b>	Between 0.30 and 0.40
<b>Moisture content</b>	≤10%
<b>Preservative</b>	None

## 4. Microbiological characteristics

Total flora	≤ 100,000 CFU/g
Sulfite-reducing clostridium	≤ 10,000 CFU/g
E. coli	≤ 10 CFU/g
Salmonella	Absence/25g
Yeast	≤ 100,000 CFU/g
Mold	≤ 100,000 CFU/g
Aflatoxin B1	< 5 µg/kg
Total Aflatoxin	< 10 µg/kg
Ochratoxin A	< 15 µg/kg

## 5. Use

Flavoring for cooked dishes and pastries. Also used in medicine.

## 6. Packaging

In 15kg bags

**Other packaging :** available on request.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and moisture

**Best before :** 36 months



# TECHNICAL DATA - GINGER DRIED SLICES



## 1. Product identification

Botanical name	Zingiber officinale
Family	Zingiberaceae
Type	Plant
Part used	Rhizome
Origin	Madagascar
Type of harvesting	Manual
Quality	100% pure from rhizome dried lamelle at low temperature
Method of production	Bulb sorting and washing - Cutting - Drying at low temperature- grinding
Product name	Ginger slices
Labelling	Fair trade (FLO and SPP) and organic (Ecocert)

## 2. Organoleptic characteristics

Appearance	Fine powder
Color	Characteristic
Odor	Characteristic of ginger

## 3. Physico-chemical characteristics

Aw	Between 0.30 and 0.40
Moisture content	≤12%
Granulométrie	<500µm
Preservative	None





## 4. Microbiological characteristics

Total flora	≤ 100,000 CFU/g
Sulfite-reducing clostridium	≤ 10,000 CFU/g
E. coli	≤ 10 CFU/g
Salmonella	Absence/25g
Yeast	≤ 100,000 CFU/g
Mold	≤ 100,000 CFU/g
Aflatoxin B1	< 5 µg/kg
Total Aflatoxin	< 10 µg/kg
Ochratoxin A	< 15 µg/kg

## 5. Use

Powdered ginger slices enhance the taste of many dishes. Recommended for spicy cooking. And can also be used in pastries.

## 6. Packaging

In 15kg bags In 1K 5 g LDPE bags.

**Other packaging** : available on request.

## 7. Storage and shelf life

Sensitive to humidity, store in a dry place away from light and moisture

**BBD** : 12 months



## TECHNICAL DATA - FROZEN PASSION FRUIT JUICE AND PUREE



### 1. Product identification

Botanical name	Passiflora edulis
Family	passifloraceae
Type	Plant
Part used	Ripe fruit
Origin	Madagascar
Type of harvesting	Manual
Quality	100% fruits de passion
Method of production	Extraction - Pasteurization - Packaging - Surgelation
Product name	Frozen passion fruit purée
Labelling	Fair Trade and Organic

### 2. Organoleptic characteristics

Appearance	Homogeneous pulpy juice without impurities
Color	Orange yellow
Odor	Characteristic of ripe passion fruit

### 3. Physico-chemical characteristics

Brix	14 ± 2°
pH	2.8 to 3.2
Acidity	4 ± 1 g/l
Preservative	None



#### 4. Microbiological characteristics

Mesophilic aerobic germ	< 1,000,000 CFU/g
Yeasts et Molds	< 20,000 CFU/g
Enterobacteria	< 100 CFU/g
E. coli	< 10 CFU/g
Faecal coliforms	Absence/25g
Salmonella	Absence/25g
Listeria	Absence/25g

#### 5. Packaging

**EP**Primary packaging : LLDPE-EVOH-LLDPE 100 mu / 1-inch cap

**S**Secondary packaging : 190 kg dru

**T**ertiary packaging : TC reefer 20' or 40'

#### 6. Storage and shelf-life

**Storage conditions :** -18°C

**Shelf-life :** 24 months after production, in compliance with the above storage conditions.



# TECHNICAL DATA - FROZEN PINEAPPLE JUICE AND PUREE



## 1. Product identification

Botanical name	Ananas comosus
Family	Broméliacées
Type	Plant
Part used	Fruits mûrs
Origin	Madagascar
Type of harvesting	Manual
Quality	100% fruits de passion
Method of production	Extraction - Pasteurization - Packaging - Freezing Appearance Homogeneous pulpy juice without impurities Color Yellow Freezing
Product name	Pure frozen pineapple juice and purée
Labelling	Fair trade and organic label

## 2. Organoleptic characteristics

Appearance	Homogeneous pulpy juice free from impurities
Color	Golden yellow or amber
Odor	Characteristic of ripe pineapple

## 3. Physico-chemical characteristics

Brix	14 ± 2°
pH	3,4 to 3,8
Acidity	0,3 to 0,8%
Preservative	None





#### 4. Microbiological characteristics

Mesophilic aerobic germ	< 1000 CFU/g
Yeasts et Molds	< 100 CFU/g
Enterobacteria	< 10 CFU/g
E. coli	< 10 CFU/g
Fecal coliforms	Absence/25g
Salmonella	Absence/25g
Listeria	Absence/25g

#### 5. Packaging

**Primary packaging :** LDPE 150 microns in 2 layers

**Secondary packaging :** 190 Kg blue drum

**Tertiary packaging :** TC reefer 20' or 40'

#### 6. Storage and shelf-life

**Storage conditions :** -18°C

**Shelf-life :** 36 months after production, in compliance with above storage conditions

# TECHNICAL DATA SHEET - FROZEN LITCHI JUICE AND PUREE



## 1. Product identification

Botanical name	Litchi chinensis
Family	sapindaceae
Type	Plant
Part used	Ripe fruit
Origin	Madagascar
Type of harvesting	Manual
Quality	100% fruits de passion
Method of production	Extraction - Pasteurization - Packaging - Freezing
Product name	Pure frozen lychee juice
Labelling	Fair trade and organic certification

## 2. Organoleptic characteristics

Appearance	Homogeneous pulpy juice with no impurities
Color	Creamy white
Odor	Characteristic of lychees

## 3. Physico-chemical characteristics

Brix	16±2
pH	4.0 to 4.8
Acidity	0.15 to 0.40%
Preservative	None



#### 4. Microbiological characteristics

Mesophilic aerobic germ	< 1,000 CFU/g
Yeasts and moulds	< 100 CFU/g
Enterobacteria	< 10 CFU/g
E. coli	< 10 CFU/g
Faecal coliforms	Absence/25g
Salmonella	Absence/25g
Listeria	Absence/25g

#### 5. Conditionnement

**Primary packaging :** LDPE 150 microns in 2 layers

**Secondary packag :** 190 kg blue metal drum

**Tertiary packaging :** TC reefer 20' or 40'

#### 6. Storage and shelf-lif

**Storage conditions :** -18°C

**Shelf-life :** 36 months after production, in compliance with the above storage conditions.

# TECHNICAL DATA - COFFEE



## 1. Product identification

Botanical name	Coffee
Origin	Madagascar
Category	Whole beans / ground coffee
Varieties	Arabica / Robusta
Season	July / August / September

## 2. Physical characteristics

Color	Green (before roasting), dark brown (after roasting)
Odor	Intense, characteristic aroma
Bean size	10-18 mm depending on variety
Optimum moisture	≤ 12.5 %

## 3. Wrapping and packaging

### Type of packaging: (other possible, on request)

- Jute bags, big bags, vacuum packaging (for grains)
- Food-grade plastic bag or sealed cardboard box (for powder)
- Unit weight: 60 kg / 25 kg / 1 kg

### Labeling :

- Product name and origin
- Net and gross weight
- Batch number and harvest date

## 4. Storage Requirements

**Mode of transport :** Sea (ventilated container), air (small lots)

**Storage :** Cool, dry place, protected from humidity



# TECHNICAL DATA - COCOA



## 1. Product identification

Botanical name	Cacao
Origin	Madagascar
Category	Raw cocoa / Cocoa powder
Varieties	Premium / Standard
Season	June / July / October / November

## 2. Physico-chemical characteristics

Moisture content	≤ 7%
Color	Dark brown / Reddish brown (depending on variety)
Odor and taste	Intense and pleasant - fruity with occasional spicy hints.

## 3. Wrapping and packaging

### Type of packaging: (other possible, on request)

- Sac lined jute (for raw beans)
- Sac food-grade plastic or sealed cardboard (for powder)
- Poids unit: 60 kg / 25 kg / 1 kg

### Labelling :

- Nom product
- Pays origin
- Poids net
- Date production and batch

## 4. Storage Requirements

**Temperature :** Maritime (ventilated container), aerial (small batches)

**Conditions :** Cool, dry place, protected from humidit