

SPECIFICATIONS

Product specification tables

Typical specifications for every Ugandan vanilla format we supply. Values are ranges observed across our lots; the certificate of analysis issued with each shipment confirms the actual figures for that batch.



Whole pods and cut pods

Grade A / gourmet whole pods
TYPICAL PHYSICAL DESCRIPTION

Plump, shiny, oily; culinary focus

LENGTH / PIECES

Commonly ≥ 15 cm

MOISTURE %

~25–38 %

VANILLIN %

Often buyer-expected ≥ 1.5 –2 %

FLEXIBILITY / FEEL

Flexible, fleshy

DEFECTS TOLERATED

Low tolerance

Grade B / extract whole pods

TYPICAL PHYSICAL DESCRIPTION

Drier pods intended for extraction

LENGTH / PIECES

Often shorter

MOISTURE %

~15–25 % (CBI: ~20 %)

VANILLIN %

2.0–2.5 %

FLEXIBILITY / FEEL

Less supple

DEFECTS TOLERATED

Splits and cracks acceptable

Splits

TYPICAL PHYSICAL DESCRIPTION

Pods split during curing or drying

LENGTH / PIECES

Whole but split

MOISTURE %

Same as base grade

VANILLIN %

2.0–2.5 %

FLEXIBILITY / FEEL

Same as base grade

DEFECTS TOLERATED

Split defect accepted

Cuts / chopped pods

TYPICAL PHYSICAL DESCRIPTION

Short beans plus pieces, industrial use

LENGTH / PIECES

< 12 cm plus fragments; often 1–3 cm cuts

MOISTURE %

Common industrial target 15–20 %

VANILLIN %

1.0–2.0 % common on cuts sheets

FLEXIBILITY / FEEL

Dry pieces

DEFECTS TOLERATED

Higher visual defect tolerance, but must be mould-free and clean

Processed formats

Dried seeds / “caviar”

TYPICAL PHYSICAL DESCRIPTION

Thick, dark, almost black paste with visible microscopic seeds.

Texture is grittier and drier than Malagasy caviar.

Less oily sheen, more matte.

LENGTH / PIECES

Derived from beans 10–14 cm long (standard for Ugandan Grade B).

Caviar yield: 12–15 % of dry bean weight.

MOISTURE %

18–22 % in dry form.

Ugandan beans are dried more aggressively (to 15–18 % in whole beans), which makes scraping harder but extends paste shelf life without preservatives.

VANILLIN %

2.5–3.8 % on a dry-weight basis.

Vanillin content varies by harvest, curing method and individual lot. Exact values are confirmed by the specification and certificate of analysis for each available batch.

FLEXIBILITY / FEEL

Hard, brittle seeds.

Pulp is less sticky and hardens faster on contact with air.

When scraped it tends to crumble rather than stretch into strings.

DEFECTS TOLERATED

A processed product, so visual defects are not regulated — the beans are already sorted as Grade B.

Vanilla powder

TYPICAL PHYSICAL DESCRIPTION

Fine to medium-ground, dark brown to jet-black powder.

Texture: slightly gritty or sandy, from lower oil content and higher fibre than creamy Madagascar TK.

Aroma: intensely smoky, phenolic and sharp on opening, from a high concentration of volatile phenols.

Flow: free-flowing, but can clump above 60 % humidity because low natural oil means less lubrication.

LENGTH / PIECES

Mesh size: typically 60–100 mesh (0.15–0.25 mm particle size).

Source material: beans 10–14 cm long (Grade B) or chopped pieces < 2 cm (cuts).

MOISTURE %

2.0–4.0 % (very low).

Ugandan beans are dried more aggressively before grinding to prevent mould in storage and to keep the powder stable.

Above 5 % the powder is off-spec and risks caking and mould.

VANILLIN %

2.5–3.8 % on a dry-weight basis.

Vanillin content varies by harvest, curing method and individual lot. Exact values are confirmed by the specification and certificate of analysis for each available batch.

Significantly higher than pure Madagascar powder at 1.8–2.5 %.

FLEXIBILITY / FEEL

Rigid, dry, non-oily.

Rubbed between the fingers it feels dry and powdery, not sticky or greasy, unlike Madagascar TK powder which leaves an oily film.

DEFECTS TOLERATED

Visual marker rather than a flavour indicator.

Typical values are shown for reference. Exact moisture, vanillin and microbiological parameters are confirmed by the specification and certificate of analysis for each available lot.

Vanilla is an agricultural product. Moisture and vanillin move with harvest, curing and drying regime, so treat these tables as specification ranges rather than guaranteed constants. Every wholesale lot ships with a certificate of analysis; organic certificates, allergen statements and food-contact declarations are available on request.

Need a specification sheet for your QA file?

Tell us the grade and volume and we will send the full specification, a certificate of analysis sample and a firm price within one business day.

[Request a quote](#)