NUVA VANILLA

PRODUCT SPECIFICATION

Cured vanilla pods, Grade A & Grade B

Vanilla planifolia sourced in Mukono and graded for extractors, flavour houses and food manufacturers. Origin: Uganda. HS code 0905.

Grade specifications

Parameter	Grade A · Gourmet 1	Grade A · Gourmet 2	Grade B · Extraction
Pod length	≥17 cm, whole	15–17 cm, whole	12–15 cm, whole or split
Moisture	30–35%	30–34%	18–25%
Vanillin (HPLC, dry basis)	≥1.8%	≥1.7%	≥1.6%
Appearance	Brown to dark brown, supple, unblemished	Brown to dark brown, supple, unblemished	Brown to reddish-brown, drier; may show splits or minor blemishes
Aroma	Characteristic vanilla, free of mould and off-odours	Same	Same
Species	Vanilla planifolia; 100% cured beans, no additives	Same	Same
Packaging	As required/specified	As required/specified	As required/specified

Values to be confirmed against our Certificates of Analysis for Grade A and B samples. Lot-specific values are stated on each Certificate of Analysis.

Microbiological limits

Parameter	Limit
Total plate count	<100,000 cfu/g
Yeasts & moulds	<100 cfu/g
Salmonella spp.	Absent in 25 g
E. coli	Absent

Our specification. Salmonella absent in 25 g, in line with EU requirements for spices.

Storage & shelf life

Item	Detail
Storage	18–25 °C, <70% RH, away from light
Do not store	Below 4 °C
Shelf life	24 months, original packaging

Origin, processing & traceability

Step	Detail
Farms	Pods bought from our network of Mukono growers and traders.
Harvest	Every flower hand-pollinated. Picked only within MAAIF-declared harvest windows, at maturity.
Curing	Hand-cured: killed in hot water, sweated, sun-dried by day and wrapped by night for six to eight weeks, then conditioned in closed boxes. Harvest to export-ready in roughly three to four months.
Grading	Sorted by length, moisture and appearance into Grade A and B lots.
Export	Packed, inspected and shipped via Entebbe with a phytosanitary certificate per consignment.

Documentation & ordering

Item	Detail
Phytosanitary certificate (MAAIF)	Provided per consignment
Independent lab analysis (vanillin, moisture)	Provided per lot
Export route	Currently shipped through Svenilla, an established licensed vanilla exporter with a track record into Europe
Samples	Available on request for profile evaluation before commitment
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