Gourmet vanilla bean specification sheet for pastry

Set your own limits, then record what the sample shows. There is no universal limit: agree each value with your supplier.

Supplier and lot code

Application or pastry

Date reviewed

Whole pod shown, or seeds only?

Dose by weight

Reviewed by

Trait	What to specify and how to check	Your limit	Sample result	OK?
Species	Botanical name on the lot record			
Form	Whole pods; share of split pods by count, from a stated sample size			
Length	Minimum and range in cm; measure a stated number of pods			
Weight per bean	Range in grams; note the moisture at time of weighing			
Moisture	Range in % with the named test method; avoid a figure with no method			
Suppleness	Gentle flex test: bends without cracking; record how many pods fail			
Seed paste	Scrape test: grams of paste per pod, same tool and same person			
Colour and surface	Colour range; oily sheen; uniformity across the sample			
Defects	Stains, cracks, mould, foreign matter; reject any mould			
Aroma in the product	Coded comparison with your current vanilla, in the finished pastry			
Packing and storage	Pack size and material; storage conditions; opening and reseal plan			

Differences from the agreed specification

Decision: approve / approve for seeds only / reject. Reference sample retained (yes or no):

Blank buyer-side tool. Limits are yours to set; this sheet is not a lot specification or test result.