Vanilla processing specification: extraction grade

Send the same lines to every supplier. Ask for results and methods for the lot offered, and for "not available" where it applies.

1. Product

Line	Your requirement	Supplier answer
Species	Vanilla planifolia	
Form	Whole, split, cuts or shorts	
Annual volume and call-offs	kg per year; kg per delivery	

2. Quality lines

Line	Your requirement	Supplier answer
Moisture	Range %, method (e.g. oven, Karl Fischer), wet or dry basis	
Vanillin	Minimum %, HPLC, dry basis	
Sensory	Equal to or better than retained reference in a trial extract	
Cure	Fully cured; harvest maturity and curing method stated	
Foreign matter	Limit %; no stones, sand, insects	
Acid-insoluble ash	Usual upper level 1.0 g/100 g	

3. Defect rules

Accept	Reject
Splits, short beans, cuts, scars, uneven or reddish colour, vanillin frost	Any mould; smoky, phenolic or musty odour; green under-cured beans; foreign matter above limit

Packaging, documents and extraction trial

Section 4 goes to the supplier; section 5 is your own trial record.

4. Packaging and documents

Line	Your requirement	Supplier answer
Packaging	Vacuum or sealed food-grade bags, cartons, net weight	
Lot coding	Same lot code on cartons, invoice and results	
Authenticity	Isotope report for anything other than whole beans	
Change notice	Notice before change of region, curing site or grade mix	

5. Extraction trial record

Lot	Moisture % (measured)	Vanillin in extract	Yield mg vanillin / g dry beans	Sensory vs standard	Bean cost per litre

Dose beans on dry matter: kg beans = target kg dry matter ÷ (1 – measured moisture).

Blank buyer-side tool. Not legal or tax advice.