Nielsen-Massey

90420 - Madagascar Vanilla Beans Whole Gluten Free Vegan Koshe...

Cultivated and cured on the Bourbon Island of Madagascar, each vanilla bean is hand-selected for its freshness and rich fragrance. The full, sweet, creamy and mellow flavor with velvety after-tones is long-lasting and found in both the bean and the seeds. The vanilla seeds add gourmet visual delight to a variety of applications, from cooking to baking as well as cold and frozen...



MARKETING

Madagascar Whole Vanilla Beans, cultivated in the Bourbon Island of Madagascar, each bean is hand-selected for its freshness and rich fragrance. The vanilla seeds add gourmet visual delight to your cooking and baking entries. Even frozen desserts.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
20500-9	10025638205129	1/8 OZ

Brand	Brand Owner	GPC Description
Nielsen-Massey	Nielsen Massey Vanillas I	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
1 LBR	0.5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.4 INH	4.3 INH	1 INH	0.02 FTQ	25x05	237 Days	60 FAH / 77 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

2.25 Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **295**

	% Daily Value*
Total Fat 9 g	%
Saturated Fat 1.4 g	%
Trans Fat 0 g	
Cholesterol 1 mg	%
Sodium 86 mg	%
Total Carbohydrates 49.4 g	%
Dietary Fiber 28.5 g	%
Total Sugars 19.5 g	
Includes 0 g Added Sugars	0%
Protein 4.12 g	
Vitamin D 1 mcg	%
Calcium 486 mg	%
Iron 2.99 mg	%
Potassium 1350 mg	%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Store in a cool dry place, do not refrigerate.---UNIT UPC: 025638205009---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Madagascar Bourbon Vanilla Beans

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PREPARATION & COOKING SUGGESTIONS

To scrape a vanilla bean, start from the center, cutting a slit with the tip of a sharp knife. Spread the bean apart to expose the seeds and scrape with the dull side of the knife. Scrape the sticky seeds off the side of the knife. Repeat with the other side of the bean.

SERVING SUGGESTIONS

For use in cooking or baking.

MORE INFORMATION