



Laboratoire de Contrôle des Pesticides

Division de la Phytopharmacie et du Contrôle des Pesticides

1042 (261) 34 05 630 69 laboratoire.lcp@gmail.com

## ANALYSIS REPORT N°1432/25

Received	18/06/2025	Origin	BONUM SPICES
Analyzed	24/06/2025	✉	Box 24 Andohanimandroseza
Edited	25/06/2025	☎	034 86 471 97

**NAME AND DESCRIPTION:** Sample of vanilla bean.

**Scientific name** : *Vanilla planifolia*

**Vernacular name:** Vanilla bean

**Batch** : ---

**FILE:** A 4826

N°	REQUEST	METHOD
01	Vanillin extraction by Soxhlet	Ethanol extraction
02	Determination of vanillin content	Gas Chromatography with Eugenol as internal standard

### OPERATING CONDITIONS:

- Megabor capillary, BP5 (25 m x 0,53 mm x 1 µm)
- Oven: 70 °C – 4,5 mn to 230 °C (3°C/mn)
- Detector Temperature (FID): 280 °C – Injector Temperature: 260 °C
- Flowing gas: Nitrogen U - Flow : 3 ml/mn
- Injection: 1 µl

## RESULT

N°	PARAMETER	SAMPLE ANALYZED (%) (w/w)	INDICATIVE VALUE (*) (%) (w/w)
01	VANILLIN	1.53	0.2 à 2

(\*) Values generally analyzed in the laboratory for vanilla bean.

### CONCLUSION:

The sample being analyzed has a vanillin content of (1.53%), comparable to the values usually encountered for vanilla bean.



ANDRIAMAMPIONONA Latanirina Jonah



Laboratoire de Contrôle des Pesticides  
Division de la Phytopharmacie et du Contrôle des Pesticides  
1042 | (261) 34 05 610 69 | laboratoire.lcp@gmail.com

## ANALYSIS REPORT N°1433/25

Received	18/06/2025	Origin	BONUM SPICES
Analyzed	24/06/2025	✉	Box 24 Andohanimandroseza
Edited	25/06/2025	☎	034 86 471 97

**NAME AND DESCRIPTION:** Sample of vanilla bean.

Scientific name : *Vanilla planifolia*  
Batch : See designation

Vernacular name : Vanilla bean

N°	REQUEST	METHOD
01	Determination of moisture content	Oven drying at 90 °C for 10 hours

## RESULT

N°	DESIGNATION	MOISTURE (%) (w/w)
01	VANILLA BEAN Batch ---	29.49

CATEGORY	VANILLA BEAN MOISTURE STANDARD NF V 32-085
Category 1 and 2	Max 38 %
Category 3	Max 30 %
Category 4	Max 25 %

### CONCLUSION:

The sample being analyzed has a moisture content of 29.49%.





Laboratoire de Contrôle des Pesticides  
Division de la Phytopharmacie et du Contrôle des Pesticides  
☎ 1042 ☎ (261) 34 05 610 69 ✉ laboratoire.lcp@gmail.com

## ANALYSIS REPORT N°1434/25

Received	18/06/2025	Origin	BONUM SPICES
Analyzed	24/06/2025	✉	Box 24 Andohanimandroseza
Edited	25/06/2025	☎	034 86 471 97

**NAME AND DESCRIPTION:** Sample of vanilla powder.

**Scientific name** : *Vanilla planifolia*  
**Batch** : ...

**Vernacular name:** Vanilla powder  
**FILE:** A 4827

N°	REQUEST	METHOD
01	Vanillin extraction by Soxhlet	Ethanol extraction
02	Determination of vanillin content	Gas Chromatography with Eugenol as internal standard

**OPERATING CONDITIONS:**

- Megabor capillary, BP5 (25 m x 0,53 mm x 1 µm)
- Oven: 70 °C – 4,5 mn to 230 °C (3°C/mn)
- Detector Temperature (FID): 280 °C – Injector Temperature: 260 °C
- Flowing gas: Nitrogen U - Flow : 3 ml/mn
- Injection: 1 µl

## RESULT

N°	PARAMETER	SAMPLE ANALYZED (%) (w/w)	INDICATIVE VALUE (*) (%) (w/w)
01	VANILLIN	1.49	0.2 à 2

(\*) Values generally analyzed in the laboratory for vanilla bean.

**CONCLUSION:**

The sample being analyzed has a vanillin content of (1.49%).





Laboratoire de Contrôle des Pesticides  
 Division de la Phytopharmacie et du Contrôle des Pesticides  
 1042 (261) 34 05 610 69 laboratoire.lcp@gmail.com

## ANALYSIS REPORT N°1435/25

Received	18/06/2025	Origin	BONUM SPICES
Analyzed	24/06/2025	✉	Box 24 Andohanimandroseza
Edited	25/06/2025	☎	034 86 471 97

**NAME AND DESCRIPTION:** Sample of vanilla powder.

**Scientific name** : *Vanilla planifolia*  
**Batch** : See designation

**Vernacular name** : Vanilla powder

N°	REQUEST	METHOD
01	Determination of moisture content	Oven drying at 90 °C for 10 hours

## RESULT

N°	DESIGNATION	MOISTURE (%) (w/w)
01	VANILLA POWDER Batch ---	11.45

CATEGORY	VANILLA BEAN MOISTURE STANDARD NF V 32-085
Category 1 and 2	Max 38 %
Category 3	Max 30 %
Category 4	Max 25 %

### CONCLUSION:

The sample being analyzed has a moisture content of 11.45%.

