

**TECHNICAL DATA SHEET**

**Tonka Beans (*Dipteryx odorata will*)**



Origin: Venezuela  
 Botanical Family: Fabaceae  
 Method of Culture: Harvested controlled for sustainability.  
 Part Harvested: Fruit  
 Harvest Periods: January to April.  
 CAS NUMBER: 8046-22-88

Dipteryx Odorata is a species found in the north of South America, more specifically in Brazil, Guyana and Venezuela; in the latter country is commonly known as "Sarrapia". The surface of the bean after being dried is brown and/or black, and have a smooth milky/beige interior

**Specific Description**

Odour: Characteristic  
 Colour: Black and/or brown exterior. Milky beige and/or brown light brown interior  
 Appearance: Homogeneous mass at room temperature  
 Dimensions & size (mm): length 32 - 39, width 12 - 14, thickness 8.5 - 8.7  
 Sphericity: 0.43 - 0.46  
 Average weight (gr): 1.507 - 2.570

**Physical, chemical and microbiological properties**

|                                |   |
|--------------------------------|---|
| Moisture máx: 9%               | Heavy metals:                               |
| Crude protein: 16%             | Lead: <5ppm                                 |
| Crude fat: 14%                 | Arsenic: <2ppm                              |
| Total ash: 4%                  | Cadmium: <1ppm                              |
| Carbohydrates: 66%             | Other contents                              |
| Density (kg/m3): 626.3 - 636.9 | Microbial contents: <10CFU/g (no pathogens) |
| pH: 5.3 - 6.8                  | Yeast & molds: <10 CFU/g                    |
| Main component: coumarin       | Gram Negative Bacteria: 0 CFU/g             |

**Specifications**

Tonka beans 100% natural. Free of additives.

**Handling and storage**

Store in cool and ventilated place. Keep sacs closed. Storage class (TRGS 510): Combustible solids. Shelf life: 24 months from shipment date, under normal storage conditions  
 Presentation: 20 & 25kg. yute sacs