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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

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