

## **DOCUMENT**

**Tonka Beans** 

TDTB-01

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#### **TECHNICAL DATA SHEET**

Tonka Beans (Dipteryx odorota will)

Origin: Venezuela

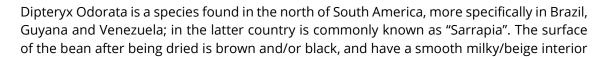
Botanical Family: Fabaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Fruit

Harvest Periods: January to April.

CAS NUMBER: 8046-22-88





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%

Crude protein: 16%

Crude fat: 14%

Total ash: 4%

Cadmium: <1ppm
Carbohydrates: 66%

Heavy metals:

Lead: <5ppm
Arsenic: <2ppm
Cadmium: <1ppm
Other contents

Density (kg/m3): 626.3 - 636.9 Microbial contents: <10CFU/g (no

pH: 5.3 - 6.8 pathogens)

Main component: coumarin Yeast & molds: <10 CFU/g

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

