



Tahitian Vanilla Bean

Being the world's most popular aroma and flavor, vanilla is a common ingredient which is widely used aroma and flavor compound for gourmet, beverages and pastry, as well as ice cream.

Although vanilla is a prized flavoring agent on its own, it is also used to enhance the flavor of other substances, to which its own flavor is often complementary, such as chocolate, custard, caramel, coffee, and others.

Grade: Class A for gourmet and pastry use

Item Number: TVB-A001

Shelf-Life: 2 years

Appearance: Typical black color of vanilla

Organoleptic: Taste and smell of vanilla with no off taste

Chemical residue: None

Foreign matter: None

Moisture: 25%-30%

Length: From 15 cm

