

# VANILLA BEAN CAVIAR

## Vanilla Tahitensis Caviar



HTS: 0905100000

Exquisite, carefully selected vanilla caviar! Enhance your desserts with its sophisticated flavor and touch of elegance. Make every bite an unforgettable moment!



### GENERAL INFO

<b>Raw material:</b>	Seeds extracted from sun dried Tahitensis vanilla beans (by hand).
<b>Aroma:</b>	Ripe fruits. Hints of cherry, plumb and apricot.
<b>Appereance:</b>	Oily black paste.
<b>Shelf Life:</b>	5 years

#### Humidity:

12.23%

#### Ether based extraction:

3-5%

#### Recommended use:

1 for 1000 of mix

#### Vanillin content:

1.6-2.0%

### PACKAGING

#### Air Freight / Sea Freight

<b>Jars:</b>	Jars for 5gr and 10gr.
<b>Plastic Bags:</b>	Sizes from 100gr up till 500gr

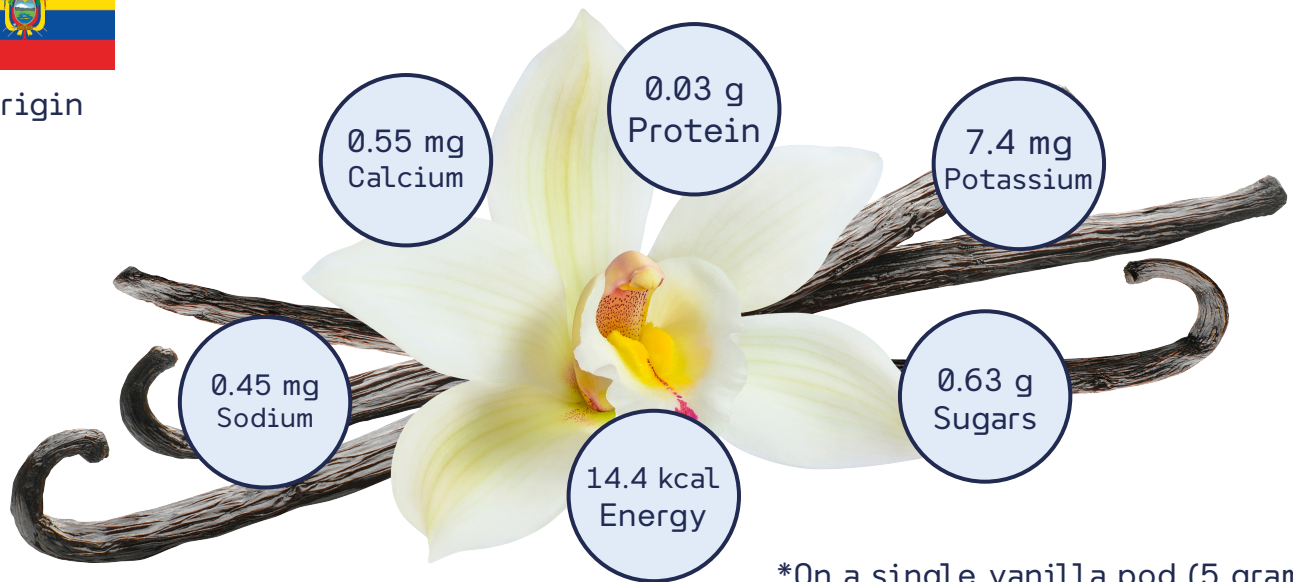
### SEASON

Jan Feb Mar Apr May Jun Jul Aug Sept Oct Nov Dec

■ High Season ■ Low Season ■ Not Avilable



Origin



\*On a single vanilla pod (5 grams)

## BENEFITS



### Authentic Flavor and Aroma:

Provides a rich and natural flavor and aroma that surpasses artificial extracts, enhancing the quality of any dish.



### Visually Appealing Texture:

The tiny vanilla seeds add an elegant visual touch to desserts and other culinary creations, giving them a professional and attractive appearance.



### Versatility in Use:

Extremely versatile, it can be used in a wide variety of recipes, including desserts, ice creams, beverages, sauces, and savory dishes.

## HOW TO PRESERVE THE VANILLA

- Keep your vanilla in a **cool, dark place** at room temperature to maintain its freshness and quality. Protect it from **direct sunlight** and temperature fluctuations.

## HOW TO USE



Beverages



Desserts



Bakery