

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

Raw material: Seeds extracted from sun dried Tahitensis vanilla beans (by hand).

Aroma: Ripe fruits. Hints of cherry, plumb and apricot.

Appereance: Oily black paste.

Shelf Life: 5 years

PACKAGING

Air Freight / Sea Freight

Jars: Jars for 5gr and 10gr.

Plastic Bags: Sizes from 100gr up till 500gr

SEASON

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

Humidity:

12.23%

Ether based extraction:

3-5%

Recommended use:

1 for 1000 of mix

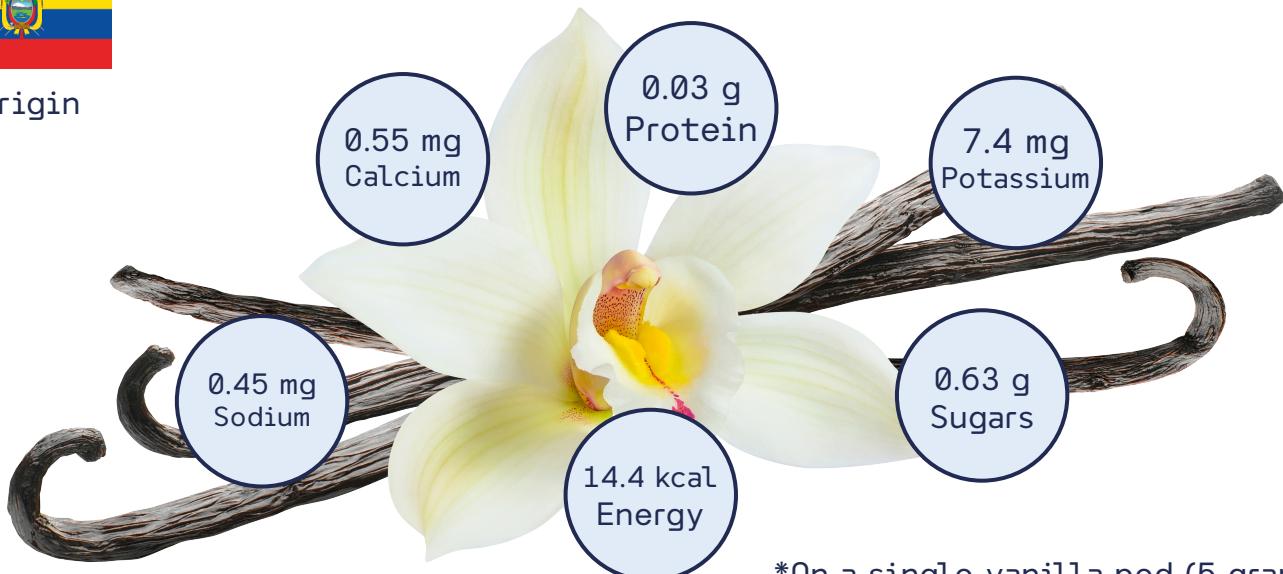
Vanillin content:

1.6-2.0%

■ High Season ■ Low Season ■ Not Available



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