



Vanilla Bean Profiles

Everyone's nose is just a little different. And even though our tongues may all look similar, they all work differently. It is little wonder that when we smell something like a vanilla bean, we may differ in how we might describe it. Vanilla beans are like grapes used in making wine. They pick up unique characteristics in smell and taste depending on where they are grown, the weather, and how they are harvested and cured. It's really hard to describe their differences.

That being said, this is our best creative effort at describing how our different varieties of vanilla beans smell and taste.

Many of the beans we sell are rare and we can only procure small quantities. We have noted this in the description along with information about the grade and size. **Note: the photographs here represent one ounce of each variety.**

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**Beans in The Tour of IndriVanilla*

***Beans in the Tour of IndriVanilla Deluxe Edition*



'Ua Pou V. tahitensis

'Ua Pou (pronounced Wah-Poe) has produced some of the plumpest, most remarkable V. tahitensis vanilla beans in the world. You will be greeted by strong aromas of toasted coconut, decadent red grape, fresh summer rain, and delicate plumeria, for a sweet and fruity vanilla that stands out among the crowd. There are 4-7 beans per ounce.

Available only through the [retail store](#)



Australia V. planifolia

Imagine everything you know and love about the country of Australia. Now, put that into a single aroma (minus the Vegemite). You've now envisioned what these precious vanilla beans from Australia smell like! Rich, sweet vanilla is brought to life with notes of warm, open spaces, smokehouse almonds, Anzac cookies, dark chocolate over toffee, burnt marshmallow, and the tiniest hint of cayenne. At least Grade A length, 6-8 beans per ounce.

Available only through [retail store](#)



Brazil *V. bahiana*

These short, semi-dry vanilla beans pack a lot of flavor into a tiny frame. Warm, dark vanilla is enhanced with notes of toffee, paprika, and browned butter for a truly unique flavor profile equally suited for sweet or savory applications.

Some of these beans may be split. They are not grade A length or moisture content.

Available only through [retail store](#)



Brazil *V. chamissonis*

Brazil *V. chamissonis* are the most spectacular vanilla beans we have encountered. Aside from their enormous size and width, these beans will blow you away with their strong, cherry and almond vanilla aroma. Get swept away into memories of marzipan, streusel, and sweet cherry cordials.

Brazil *V. chamissonis* are extremely rare. One bean will clock in between one and two ounces. *Available only through [retail store](#)*



Brazil *V. planifolia*

These *V. planifolia* beans from Brazil are beautiful! We detected fragrance notes of spices and dried fruit. Grade A or longer, about 4-8 beans per ounce.

Available only through [retail store](#)



Brazil *V. planifolia* Extract Grade

These *V. planifolia* beans from Brazil are very dry. Many of them have vanillin crystals attached to the outside. The crystals look shiny in sunlight. When put into an extract, the vanillin will liquify and the beans will plump up. Brazilian beans are on the darker, richer fragrance spectrum with a hint of dark chocolate. 7 to 12 beans in an ounce.

Available only through [retail store](#)



Burundi V. Planifolia

Burundi V. planifolia vanilla beans are easy to love, with their classic, creamy-caramel vanilla flavor, featuring hints of sweet potato, toffee, chocolate, and warm spice. These beans are classified as extract grade, and beans may be split or slightly dry. They are long and wide, and will make rich, versatile vanilla extract. About 7-8 beans per ounce.

Available only through the [retail store](#)



Comoros V. planifolia

Comoros is a beautiful island nation between Africa and Madagascar, and these vanilla beans are as lovely as their origin! Sweet vanilla aroma is accented with hints of violet fields, honey mustard, bay, and white chocolate. Grade A, about 11 beans per ounce.

These were featured on one group buy, but in future will only be available through [retail store](#)



Cook Islands, V. tahitensis

V. tahitensis vanilla beans from the Cook Islands are one of our very favorites! These luscious beans have a very sweet aroma, with hints of ice cream and cotton candy. They're so flavorful we can smell them through the packaging! Grade A, about 10 beans per ounce.

Available only through [retail store](#)



Costa Rica V. costaricensis

V. costaricensis vanilla beans are new to the industry, with commercial production only beginning recently. The beans are thick and hearty, with 5-6 beans per ounce. They have a gentle, nutty aroma among the lovely vanilla tones, like fresh oats, snappy milk chocolate, and macadamia nuts.

Available only through the [retail store](#)



Costa Rica *V. planifolia*

At last, we have found some elusive and super-rare vanilla beans from the Central American country of Costa Rica! These *V. planifolia* vanilla beans boast a unique flavor profile of dragon fruit and guava, maple pecan pie, brandy, and cinnamon. These beans are smaller than grade A, whole, and supple. About 10-12 beans per ounce.

Available only through [retail store](#)



Costa Rica *V. tsy taitra*

Tsy Taitra Vanilla beans are a hybrid of *V. planifolia* and wild *V. pompona*. These long, luscious beans are plump and loaded with vanilla caviar. Their aroma is sweet and gently floral, with tones of sun-ripened nectarine, molasses, and blossoms--like a late summer stroll through a stone fruit orchard just as the fruit reaches peak perfection. These beauties clock in at three or four beans per ounce.

Available only through [retail store](#)



Democratic Republic of the Congo, *V. planifolia*

V. planifolia from the Democratic Republic of the Congo are lovely beans with deep fragrance notes of dried fruit and prune. Grade A, about 8 beans per ounce.

Available only through [retail store](#)



Dominican Republic *V. planifolia*

These beans are earthy and sweet, with dense autumnal overtones of allspice, brown sugar, and figs. These are very versatile, and can be paired with a neutral alcohol for a classic extract, or with something darker for a unique, complex blend.

About 5-6 beans per ounce.

Available only through the [retail store](#)



East Timor *V. planifolia*

These Vanilla Beans grown in East Timor, an Island country in Southeast Asia, are species *V. planifolia*. East Timor beans are sweet, rich, and creamy in flavor like elegant European milk chocolate. About 6-9 per ounce.

Available only through [retail store](#)



Ecuador *V. planifolia*

These *V. planifolia* beans from Ecuador are very rare. We have a very limited supply and may not be able to restock for some time. These beans are covered with vanillin crystals, which looks a bit like cream colored sugar. They are more dry than other varieties, so are not easily scraped for caviar.

Available only through [retail store](#)



Ecuador *V. tahitensis*

These Ecuadorian *V. tahitensis* vanilla beans are lovely with spicy, floral fragrance notes. Grade A, about 8 beans per ounce.

Available only through [retail store](#)



Extract Grade Vanilla Beans

Extract grade vanilla beans are beans that are less than Grade A quality. They could be shorter, drier, broken or split. They may also be leftovers from a mixed variety group order. These could be any bean we sell, and you will not know what you are getting until they arrive. Extract Grade beans excel at making extract. The number of beans per ounce depends on which variety you receive.

Available only through the [retail store](#)



Fiji *V. planifolia*

Rare, special *V. planifolia* vanilla beans from Fiji are here to add to your collection! The aroma of these tropical beans is warm and unique. Creamy vanilla is permeated with overtones of earthy autumnal spices and hot grilled pineapple dusted with cinnamon.

Some of these beans are very small, so an ounce could have anywhere from 6 to 12 beans. You may also get a split bean or two.

Available only through [retail store](#)



Guatemala *V. cribbiana*

These short, oily beans have an aroma reminiscent of roasted chiles, smooth cacao, and toasted pepitas, like a complex and savory mole sauce--all floating over a soft, warm vanilla base.

The high moisture content of the beans may lead to some splitting during the vacuum sealing process. Short and plump, approximately 10 beans per ounce.

Available only through [retail store](#)



Hawaii *V. planifolia*

Hawaiian Vanilla Beans are a unique and wonderful variety of vanilla. The beans have fragrance notes of honey and chocolate. Grown on the island of Oahu. These are even better than Grade A, beautiful and long, about 5-7 per ounce.

Available on group buys and on the [retail store](#)



India *V. planifolia*

These *V. planifolia* beans from India are a treat to smell. Sweet, warm and a bit spicy, they are a favorite right out of the package. Grade A (13+ cm), there are 7 to 10 beans in an ounce.

Available on group buys and through the [retail store](#)



Indonesia *V. planifolia* Gourmet

Long gourmet vanilla beans, pliable and soft, 7.5-9 inches long. These beautiful vanilla beans from Indonesia have fragrance notes of cream and butter. *V. planifolia*. About 4-6 per ounce.

*The gourmet variety is available only through [the retail store](#), but beans from Indonesia are a standard on group orders. *



Indonesia *V. planifolia*

These beautiful vanilla beans from Indonesia have fragrance notes of cream and butter, and are soft, pliable, and lovely! Great for baking, custards, puddings, ice cream, and making vanilla extract. Grade A, about 7-10 beans per ounce.

Available through group buys and on the [retail store](#)



Madagascar Bourbon Cure *V. planifolia* Gourmet

These are the same bean as Madagascar Bourbon Cure, but gourmet length and girth: 7.5-8.5 inches long. Approximately 4-7 beans per ounce. Dark, pliable, and soft, classic vanilla flavor profile.

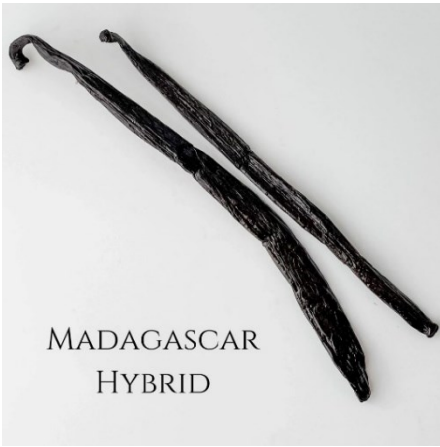
*The gourmet variety is available only through [the retail store](#), but beans from Madagascar are a standard on group orders. *



Madagascar Bourbon Cure *V. planifolia*

Say hello to the world's most popular and plentiful vanilla bean variety! Dark, pliable, and soft, these The aroma is classic vanilla, enriched with our favorite hints of cream, caramel, and butter. This variety are grade A, at least 13 cm in length. They are cured using the Bourbon method which refers to the Bourbon Islands, not a type of alcohol. Approximately 8-10 beans per ounce.

Available in group orders and through [retail store](#)



Madagascar Hybrid *V planifolia* and *V pompona*

Their *V. pompona* heritage makes them long, plump, and luxurious, clocking in at an average of about 2 beans per ounce. They have fragrance notes similar to both of their parental varieties-buttery, creamy, caramelly, classic vanilla with a fruity depth similar to *V. pompona*.

Available only through the [retail store](#)



Madagascar Mexican Cure *V. planifolia*

With a richer, toastier fragrance than regular Madagascar beans, these can hold up to darker alcohol choices. These beans can be long and luxurious, measuring approximately 7-8" in length, but variation is normal. They will be at least grade A, which is defined as 13 cm in length. Because they vary so much, there can be anywhere from 2 to 8 beans per ounce.

Available on group orders and through [retail store](#)



Madagascar *V. pompona*

These beans are long and somewhat knobby in texture, and have an undiluted aroma of rippling hot fudge, extra dark caramel, burnt almond, and pure cacao.

You can expect about 6 beans per ounce, and closer to gourmet length (approximately 19 centimeters long).

Available only through the [retail store](#)



Marquesas Islands *V. tahitensis*

V. tahitensis vanilla beans from Marquesas Islands have a sweet spiciness that reminds us of Grandma's kitchen and canning together. Grade A, these big fat beans weigh in at about 4 beans per ounce.

Available only through the [retail store](#)

MAURITIUS
V. PLANIFOLIA



Mauritius *V. planifolia*

Mauritius is a beautiful island nation in the Indian Ocean off the coast of Madagascar, and we are excited to offer their unique vanilla bean! This *V. planifolia* variety is delightfully fruity, like warm Concord grapes ready to be pressed. The beans are slightly dry and we've noticed they're caked with vanilla oils, poised to make an extra-rich extract. 7-8 beans per ounce.

Available only through the [retail store](#)



MAYOTTE
V. PLANIFOLIA

Mayotte *V. planifolia*

These *V. planifolia* beans from Mayotte are very rare. We have a very limited supply and will probably not be able to get more. These beans are dry and some are shorter than our usual grade A. If you are looking for a rare type to make a bottle of vanilla or to add to your collection, these are for you!

Available only through the [retail store](#)



MEXICO
V. BAHIANA

Mexico *V. bahiana*

Known in Mexico as Maya, these vanilla beans are grown in the Chiapas region of Mexico and are supposedly a hybrid of Pompona, Planifolia, and Tahitensis vanillas. They have spicy fragrance notes that remind us of flowers, figs and cayenne pepper!

These beans are shorter than other varieties, but very plump, making about 7 beans to an ounce.

Available only through the [retail store](#)



MEXICO
V. PLANIFOLIA

Mexico *V. planifolia*

These Mexico *V. planifolia* vanilla beans are very classic. Aroma notes of sweet cream and caramel make them a great all-around vanilla bean. Grown in Mexico, the birthplace of Vanilla, and cured in the Mexican Method. They are grade A, 15-17 cm in length. About 7-10 beans per ounce.

Available through group orders and the [retail store](#)



Mexico *V. pompona*

These beans grown in Mexico are the *V. pompona* variety. They are short, plump and pliable, making about 7 beans to an ounce. This variety has a sweet smell with fragrance notes of cherry.

Available only through the [retail store](#)



New Caledonia *V. planifolia*

New Caledonia *V. planifolia* Vanilla Beans are stunning. These beans are long, luscious and glittered with vanillin crystals. Their flavor profile is gentle distinct vanilla with notes of walnut, cacao, fresh spring growth, all chased by pleasant deep caramel sweetness.

Approximately 5-6 beans in an ounce.

Available only through the [retail store](#)



New Caledonia *V. pompona*

This *V. pompona* variety is short and plump (typical for *V. pompona*) but has a surprising and wonderful aroma of roasted strawberries and balsamic honey reduction. Be prepared for a sweet, tangy adventure!

3 to 5 beans per ounce. Exceptionally rare.

Available only through the [retail store](#)



Nicaragua *V. planifolia*

These long, luxurious beans have a pleasantly woody note to compliment the rich vanilla scent, with tones of maple syrup, allspice, and chocolate crème brûlée. We love their interesting smokiness and the way that these tones bring out the deep classic vanilla flavor that we all adore!

6-7 beans per ounce. *Available only through the [retail store](#)*



NIUE
V. TAHITENSIS

Niue *V. tahitensis*

This vanilla bean offering from the island of Niue is plump, luscious, bursting with caviar, and incredibly sweet. Like all *V. tahitensis* vanilla beans, these are on the fruity, floral end of the flavor spectrum, with buttery highlights of cherry, almond, and citrus.

Grade A, average 6-8 beans per ounce.

Available only through the [retail store](#)



PAPUA NEW
GUINEA
V. PLANIFOLIA

Papua New Guinea *V. planifolia*

These grade A beans from Papua New Guinea are pliable, soft, and ready to be used in your favorite recipes! They have aroma notes of cream and caramel and are a standard in the vanilla bean world. Grade A, about 7-10 beans per ounce.

Available in group orders and through the [retail store](#)



PAPUA NEW GUINEA
V. TAHITENSIS

Papua New Guinea *V. tahitensis*

V. tahitensis, grown in Papua New Guinea, is a different variety of vanilla bean than Papua New Guinea *V. planifolia*. It is definitely vanilla but has fragrance notes that are slightly lighter and more floral than *V. planifolia* beans. Grade A, about 7-10 beans per ounce.

Available in group orders and through the [retail store](#)



PERUVIAN *V. POMPONA*
AVAILABLE WHOLE AND CHOPPED

Peru *V. pompona*

These *V. pompona* vanilla beans from Perú are much larger than other types of vanilla beans, having a thick, wide pod. They grow natively in Perú and are pollinated by bees. They have fragrance notes that are floral and raisin-like. We have two options available for sale, whole beans or chopped beans. The large whole beans vary but can weigh in at 1 to 4 beans in an ounce.

Available only through the [retail store](#)



Puerto Rico *V. planifolia*

These *V. planifolia* beans from Puerto Rico are the rarest of any bean we have. The farmer reached out to offer us the first commercial crop to leave Puerto Rico in over 70 years. We bought the whole crop. More beans are being cured, so they will come, but slowly.

Available only through the [retail store](#)



Raiatea *V. tahitensis*

Raiatea *V. Tahitensis* vanilla beans possess a magical, perfect balance between exotic and familiar aromas. These luscious beans are plump and sweet, with hints of fruit and warmth, like enjoying a French pear galette à la mode while relaxing on a tropical beach.

Grade A, approximately 5 beans per ounce.

Available only through the [retail store](#)



Republic of Ghana *V. planifolia*

Ghana *V. planifolia* beans are absolutely delightful! Warm vanilla tones are lifted with heady notes of pecan, rum cake, fig, and salted caramel.

These beans are grade A length and moisture content, but you will notice a few split beans. 5-7 beans per ounce.

Available only through the [retail store](#)



Réunion *V. planifolia*

Ever since Edmond Albius developed the hand-pollination technique, vanilla production has been a critical piece of Réunion's economy, so much so that vanilla vines twist around their unofficial coat of arms. These *V. planifolia* vanilla beans are robust, rich vanilla with overtones of candied pecans, browned butter, and chocolate hazelnut spread. 6-8 beans per ounce.

Available only through the [retail store](#)



São Tomé & Príncipe *V. planifolia*

Exemplary *V. planifolia* vanilla fragrance is enriched with heady notes of fudgy chocolate cake, old-growth oak forest, and the tiniest hint of soft worn leather. These beans are grade A, squishy, and loaded with caviar.

About 8-10 beans per ounce.

Available only through the [retail store](#)



Sri Lanka *V. planifolia*

Sri Lankan Vanilla Beans are a unique and wonderful variety of vanilla! They have a rich deep fragrance that is unique to them. Fragrance notes include coffee, caramel and chocolate. Grade A About 8-12 beans per ounce.

Available in group orders and through the [retail store](#)



Tahiti *V. tahitensis*

True Tahitian *V. tahitensis* vanilla beans are thick, pliable, and fragrant! They have floral and sweet fragrance notes. Grade A, about 4 beans per ounce.

Available only through the [retail store](#)



Tanzania *V. planifolia*

These Tanzanian *V. planifolia* vanilla beans are beautiful and long with an earthy vanilla fragrance, they're sure to please! Grade A, about 8 beans per ounce.

Available only through the [retail store](#)



Thailand *V. planifolia*

Thailand *V. planifolia* vanilla beans make us want to sing "Over the river and through the woods . . ." These lovely beans are so homey! With gentle notes of butterscotch, figs, candied orange, and the woods after a rainstorm, we suggest Thai vanilla for a rich extract ready for holiday baking. Grade A, about 9-12 beans per ounce.

Available only through the [retail store](#)



Tonga *V. planifolia*

Tongan *V. planifolia* vanilla beans are thick and pliable with deep, earthy notes of milk chocolate. About 4-5 beans per ounce.

Available only through the [retail store](#)



Tonga *V. tahitensis*

In a single word? Magnificent. Plump, long beans are absolutely gorgeous, and boast the warm fragrance of fresh baked chocolate zucchini bread slathered with butter and dusted with cinnamon sugar. We're hungry just smelling them! This is an extremely rare variety with very limited quantity.

These big fat beans clock in at about three beans per ounce.

Available only through the [retail store](#)



Uganda *V. planifolia*

These Ugandan Vanilla Beans are plump, full of caviar, pliable, and soft. They are great for desserts where you want a lot of caviar. Because they are grown in Uganda, they have slight variations in fragrance with notes of chocolate and wood. We've been told, "They smell like brownies!" About 7-10 beans per ounce.

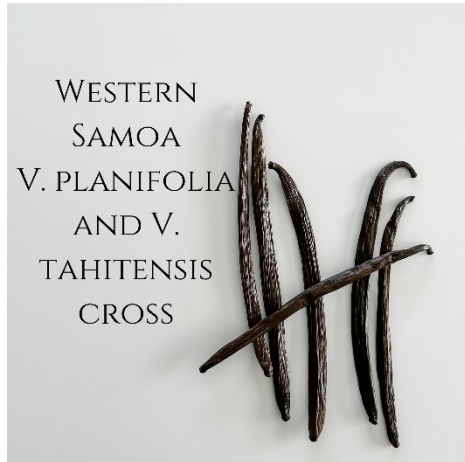
Available in group orders and through the [retail store](#)



Vanuatu *V. planifolia*

These *V. planifolia* vanilla beans from Vanuatu have chocolate and fruity aromas that remind us of black forest cake! Grade A, about 6 beans per ounce.

Available only through the [retail store](#)



Western Samoa *V. planifolia* and *V. tahitensis*

These *V. planifolia* and *V. tahitensis* blend vanilla beans are long and plump, and are sweet and chocolatey with prominent classic vanilla tones. We also detect delightful aromas of apricot, pumpkin spice, and plum, for a beautifully balanced fragrance that will truly shine in any application. Expect extra-large vanilla beans, with 5-6 per ounce.

Available only through the [retail store](#)