



## Vanilla Bean Profiles in the Tour of IndriVanilla Deluxe

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.

The beans listed here are the varieties we choose from to make up a Tour of IndriVanilla Deluxe Edition. Each bean in the tour will be vacuum sealed and labeled, and each will be different from the others in that envelope.

For a look at all the beans, go to the Learning Resources at the top of the page and click on Vanilla Bean Profiles.

**Note: the photographs here represent one ounce of each variety.**

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### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*



### **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](#)\*