

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 just 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.



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. chamicsonis*

Simply put, Brazil *V. chamicsonis* 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. chamicsonis* are extremely rare and hard for us to get. We have extremely limited stock.

One bean will clock in between one and two ounces.

Available only through retail store



BRAZIL
V. BAHIANA

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. PLANIFOLIA

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 *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

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. PLANIFOLIA
1 OUNCE

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

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

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



EAST TIMOR
V. PLANIFOLIA
1 OUNCE

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



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.



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*

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 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.

Available only through the 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



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*

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*

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

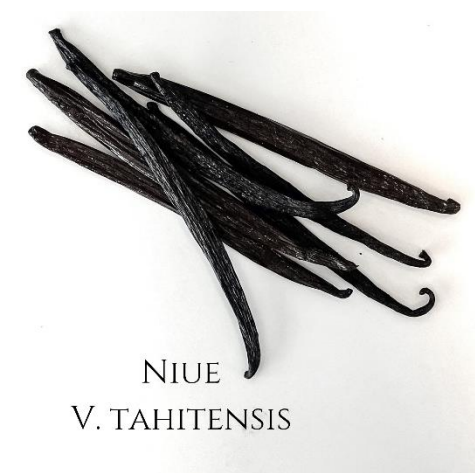


New Caledonia *V. planifolia*

New Caledonia *V. planifolia* Vanilla Beans are stunning. These beans are long, luscious and glitter 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



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

*This page is currently under
construction. Please come back for
more profiles later!*

