

VANILLA & SAFFRON



GOURMET VANILLA BEANS

No.	PRODUCT	ORIGIN	PACKAGING	SIZE	SHELF LIFE
5000	Bourbon vanilla pods 16–20 cm	Madagascar	1 pod	glass tube	24 months
5001	Bourbon vanilla pods 16–20 cm	Madagascar	2 pods	glass tube	24 months
5002	Bourbon vanilla pods 16–20 cm	Madagascar	250 g	sachet	24 months

VANILLA EXTRACTS – SLOW EXTRACTION

No.	PRODUCT	SIZE	PACKAGING	PC/CT	SHELF LIFE
5033	Bourbon vanilla extract with seeds – L80	1000 g	bottle	12×	24 months
5034	Bourbon vanilla extract without seeds – L80	1000 g	bottle	12×	24 months

100% PURE AND INTENSE MADAGASCAR POWDER

No.	PRODUCT	SIZE	PACKAGING	PC/CT	SHELF LIFE
5041	Bourbon vanilla powder – P100	500 g	PET container	18×	24 months

INTENSE PASTE

No.	PRODUCT	SIZE	PACKAGING	PC/CT	SHELF LIFE
5050	Bourbon vanilla paste with powder (without alcohol)	1000 g	PET container	18×	24 months

SAFFRON

No.	PRODUCT	ORIGIN	PACKAGING	SIZE	SHELF LIFE
5055	Saffron	Iran	12×	1 g	36 months

SAFFRON is the dried yellow stigmas from a small purple crocus. Each flower provides only three stigmas, which must be carefully hand-picked and then dried, an extremely labor-intensive process, making saffron the most expensive spice in the world. Saffron is cultivated in India, Turkey, China and Iran.

A little saffron goes a long way as a colorant and flavoring for cheeses, pastry, rice and seafood. Saffron is used in spice blends for paella, curry, kheer and bouillabaisse.

