

ALL PRODUCTS ARE KOSHER AND GLUTEN-FREE CERTIFIED.

Tahitian Vanilla

Tahitian Family

Exotic French Polynesia is the home of the vanilla orchid *Vanilla Tahitensis Moore*. Tahitian Pure Vanilla is known for its delicate, aromatic, cherry-like flavor. It has a special affinity for fruit and is a favorite of pastry chefs around the world.



Tahitian Pure Vanilla Extract

Because of its delicate flavor, Tahitian Pure Vanilla is especially susceptible to the rigors of heat, and Nielsen-Massey's exclusive cold extraction process preserves all of the volatile flavor of this special bean. In application, Tahitian vanilla is best used in products that are not subjected to high heat, such as in refrigerated and frozen desserts, pastry creams, fruit pies and sauces, smoothies and shakes, and puddings and custards. Available in 2, 4, and 8-ounce bottles for retail sale and quarts, gallons and drums for foodservice and industrial use.

Tahitian Gourmet Vanilla Beans

Tahitian Gourmet Vanilla Beans are plump, moist, flavorful beans that can be used for many cooking and baking applications. Simply split the bean and scrape the seeds to attain the fruity, floral flavor, or simmer in milk, cream or other liquid before adding to recipes. The bean can then be rinsed, dried and used again until the flavor has been depleted.

One whole vanilla bean is approximately equivalent to one tablespoon Pure Vanilla Extract. Tahitian Vanilla Beans are available in 2-bean vials and bulk by the pound.



taste



NIELSEN · MASSEY VANILLAS
Vanilla Specialists