

Bourbon vanilla pods (13-15cm) organic 100g

Finest Bourbon vanilla for the kitchen: To get to the pulp, cut the vanilla pod lengthwise with a sharp knife and scrape out the pulp with the back of the knife. Refine cakes, desserts and drinks to taste. Put the scraped out pod with sugar in a jar and you already have delicious vanilla sugar! What makes a vanilla pod a Bourbon vanilla? Vanilla may be called Bourbon vanilla if it comes from Madagascar, La Réunion (formerly Île Bourbon) or other islands of the Indian Ocean. Its botanical name is *Vanilla planifolia*. It is also called spice vanilla and is the most frequently used and popular of the three commercially used vanilla species in Europe. Here you can find finely [ground Bourbon vanilla](#).

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1060 kj
Calorific value kcal	253 kcal
Fat	10.3 g
Of which saturated fatty acids	3.5 g
Carbohydrates	19.8 g
Of which sugar	9.7 g
Fibers	32.5 g
Protein	4.1 g
Salt	0.107 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein

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Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein