

Vanilla pod Bourbon organic

Designation: bourbon vanilla sticks

Description: What makes a vanilla pod bourbon vanilla? Vanilla can be called Bourbon vanilla if it comes from Madagascar, La Réunion (formerly Île Bourbon) or other islands in the Indian Ocean. Its botanical name is *Vanilla planifolia*. It is also known as spiced vanilla and is the most commonly used and most popular of the three commercially utilised vanilla species in Europe.

Preparation: The pulp of the vanilla pod gives biscuits and desserts an special aroma. Cut the vanilla pod in half lengthwise with a knife. Place the knife edge across the pod and press the pulp out with a little pressure.

Ingridients: bourbon vanilla sticks*

* from controlled organic cultivation

Raw food: No

Fairtrade: No

Gluten-free: No

Vegan: Yes

Superfood: No

Naturally gluten-free: No

Plastic-free: No

Organic: Yes

Colli/Multi package: We trade this item in various packaging units. The current packaging size is 1kg. Please refer to the order confirmation for the final packaging unit.

Value Pack: No

ECO Control Point: DE-ÖKO-003

[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
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