

# Vanilla Bourbon milled organic

**Designation:** bourbon vanilla milled

**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:** A small amount in pastries, desserts or drinks gives a unique aroma. The real Bourbon Vanilla from Madagascar gives a special fine note.

**Ingridients:** bourbon vanilla milled\*

\* 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	1359 kj
Calorific value kcal	325 kcal
Fat	3.3 g
Of which saturated fatty acids	0.9 g
Carbohydrates	57.8 g
Of which sugar	57.2 g
Fibers	24 g
Protein	4 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