



PRODUCT SHEET

GOURMET GRADE A

One pod replaces five

It is not about pods. It is about grams of vanillin.

Vanilla planifolia - Sambava and Mananara Nord, Madagascar

IN THE KITCHEN

Split lengthwise, scrape the caviar, then infuse the whole pod.

The skin carries as much aroma as the seeds.

1 pod/L crème anglaise, ice cream base, syrup

2 pods/L for a pronounced vanilla character

SECOND LIFE

Dry the used pod and bury it in sugar: you obtain a genuine vanilla sugar. A Meva pod serves up to three times.

TASTING IT PROPERLY

Scrape the caviar into plain white sugar, leave a few minutes, then taste. Sugar carries the aromatic compounds and opens them up.

SPECIFICATIONS

Length	18 cm +
Weight	6–8 g / pod
Moisture	30–35 %
Vanillin	≈ 2.5 %
Allergens	none vacuum
Packaging	pack 12
Shelf life	months

STORAGE

Vacuum-sealed, cool and dark. Air the pods a few hours once a month. **Never refrigerate.** No vacuum sealer? Wrap the pods in paraffin paper inside an airtight jar. The paper holds their own moisture in.

WHERE IT WORKS THE BEST

Creams & custards

crème anglaise, pastry cream, crème brûlée

Ice cream

bases infused warm, matured overnight

Chocolate work

white and milk ganache, praliné

Syrups & poaching

pears, rhubarb, citrus, baba

Caramel

butterscotch, dulce, salted butter

Infused dairy

milk, cream, mascarpone, fromage blanc

WHY VANILLIN ALONE TELLS YOU NOTHING

Vanillin is one molecule, synthesised industrially since 1874 for almost nothing. What cannot be synthesised is everything else: a properly cured pod develops more than 200 aromatic compounds that only months of slow maturation bring out.

Scalding at 63–65 °C. Then 24 to 72 hours of sweating under wool blankets, where the enzymes release the vanillin. Then weeks of drying, then six to eight months of ageing in paraffin-lined trunks.

High moisture is not the cause of quality. It is the proof that nothing was rushed.