



POMPONA PODS

A dessert no one can copy

A different species, not a grade. Almost none of it reaches Europe.

VS A BOURBON POD

2 ×

OF WORLD
VANILLA
< 1 %

IN THE KITCHEN

Creams, ice cream bases $\frac{1}{2}$ pod / L

A pronounced, signature note 1 pod / L

Split the pod and scrape the caviar, then infuse cold in milk, cream or syrup for 24 to 48 hours, refrigerated. Warm gently afterwards, 40 to 50 °C, no more than 20 minutes.

DO NOT HOT-INFUSE

Treated like a Bourbon pod, pompona gives a thin, flat result: the heavy oils never leave the pod, and what is volatile leaves with the steam. The cold phase is not optional.

SPECIFICATIONS

Species	<i>V. pompona</i>
Length	30 cm +
Thickness	up to 2 cm
Weight	up to 20 g
Vanillin	1.2–1.7 %
Allergens	None
Packaging	vacuum pack
Shelf life	12 months

STORAGE

Vacuum-sealed, cool and dark. Air the pods a few hours once a month. **Never refrigerate.**

THE PROFILE

Heliotrope · Anise · Dried fruit · Caramel · Cocoa

Sitting between planifolia and tahitensis, closer to a perfumer's palette than a pastry one. Known as Vanillon, and grown for two centuries almost entirely for perfume.

WHERE IT EXCELS

Plated desserts

where the pod itself is part of the presentation

Chocolate work

the resinous notes deepen rather than sweeten

Savoury

shellfish, white meats, sauces, where planifolia reads as too confectionery

WHY IT'S SO RARE

Ninety-nine per cent of the world's vanilla is planifolia. Pompona is a different species altogether, historically confined to Guadeloupe, French Guiana and a handful of Latin American origins, and grown almost exclusively for perfumery.

Its thick flesh makes curing far more delicate. It dries slowly, it ferments easily, and a significant share of every harvest is lost. That is why volumes stay minuscule, and why almost no European supplier carries it.

You are not buying a longer pod. You are buying a profile planifolia cannot make.