



PRODUCT SHEET

VANILLA POWDER

Water leaves, vanillin stays

The same aroma, in a form a dough can take.

Whole ground pods · Vanilla planifolia

MOISTURE
5 %

IN THE KITCHEN

3-5 g / L

Doughs and batters

shortbread, biscuits, madeleines: a pod cannot be infused into a dough, powder disperses through it

Long or hot bakes

vanillin melts at 81 °C and boils at 285, so it holds where lighter compounds go

Finishing

dusted just before service

WHERE IT'S THE WRONG CHOICE

Clear preparations: it disperses and cannot be strained out.

And where you want scraped caviar, ground pod gives a finer, browner speck.

HOW IT'S MADE

01

Selection

Whole cured pods, split and unsplit. ISO 5565-1 keeps both in one category: B1 is A1, but split.

02

Drying

Down to five per cent, at low temperature throughout, so the light volatiles stay in the pod and not in the dryer.

03

Whole grinding

Pod and caviar ground together. Nothing is sieved out, nothing is added back.

04

What remains

One ingredient. No carrier, no maltodextrin, no anti-caking agent, no sugar.

SPECIFICATIONS

Composition	whole pod, caviar included
Ingredients	vanilla, nothing else
Moisture	5 % max
Water activity	< 0.6
Vanillin	≈ 3 %
Allergens	none
Packaging	vacuum pack
Shelf life	18 months

STORAGE

Sealed, below 25 °C, away from light. Cold does not harm a sealed pack, but bring it to room temperature before opening or moisture condenses on the powder. Once open, airtight and ambient, three months.

WHAT VANILLA POWDER IS ALLOWED TO CONTAIN

In the United States, vanilla powder is a legal standard of identity. It permits sugar, dextrose, lactose, starch, corn syrup and gum acacia alongside the vanilla (21 CFR 169.179).

So the name on the tub is not the specification. The ingredient list is, and the first name on it is the largest by weight. On this one there is only ever a first name.

Read the ingredient list. Anything but vanilla is carrier, sold by weight.