



# VANILLA MADAGASCAR PLANIFOLIA

Our gourmet grade vanilla from Madagascar benefits from high vanillin content and optimal moisture levels. Vanilla planifolia is recognized for its intense and complex flavor due to hand-pollination, traditional harvesting, and processing methods. Our vanilla planifolia is free from artificial flavors and additives and is the preferred choice for connoisseurs and gourmets.

For over a century, Touton has developed its expertise in sourcing and selecting high-quality vanilla from Madagascar. Thanks to long-term partnerships, reinforced by our team in Madagascar since 2015, Touton has been able to strengthen its value chains while guaranteeing direct communication and providing quality and traceability on conventional as well as certified Madagascar Gourmet Vanillas (Organic, Fairtrade, RFA).



## ORIGIN

**Country** Madagascar  
**Variety** vanilla planifolia

## FORM

**Form** Beans  
**Size** 14 - 17cm  
**Packaging** 250g - 5kg vacuum-sealed  
packed in 20kg cardboard boxes

## QUALITY

**Quality** Gourmet Grade  
**Vanillin** min. 1.4%  
**Humidity:** 30%  
**Color** brown-black

# PREMIUM VANILLA



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