

THE GOLD STANDARD

Tahitian Gold® is more than our name. It's our "Gold Standard" – superior taste and quality that makes Tahitian Gold® the vanilla of choice for master chefs and culinary institutions, gourmet cooks and food connoisseurs.



SOLID GOLD INNOVATION

Our exclusive Ground Vanilla Beans are unique in the industry; developed over many years using our proprietary cryogenic process. Our exquisite Ground Vanilla preserves whole bean freshness and flavor in a way never before possible. It's the key ingredient in our **Sofi** award-winning Tahitian Vanilla Sugar, Whole Vanilla Bean Paste and Tahitian Vanilla Fleur de Sel.

GOURMET VANILLA BEANS



The finest vanilla products start with the finest beans. Naturally matured on the vine and sun cured to peak potency. We specialize in authentic Tahitian vanilla, the rarest and most coveted variety. Through our worldwide network we also source the finest "Madagascar Bourbon" beans, Papua New Guinea Tahitian beans as well as other origins.

PURE VANILLA EXTRACTS



Tahitian Gold® offers a variety of gourmet quality Pure Vanilla Extracts. All are unsweetened and cold percolated in small batches. Our selection includes Tahitian Classic (100% Tahiti), Tahitian Select (100% Papua New Guinea), Bourbon Premium (100% Madagascar) and our signature Bourbon-Tahitian Blend. All deliver results to please the most demanding palate.

TAHITIAN VANILLA SUGAR



Features premium ground Tahiti and Papua New Guinea vanilla beans combined with organic cane sugar. Use in place of plain sugar for an elegant, sweet finish to your recipes. Try it in coffee and hot cocoa or sprinkle over fruit, salads, and much more.

GROUND VANILLA BEANS



Fragrant and plump vanilla beans are ground in small batches using a proprietary process that retains fresh whole bean flavor. Ground Vanilla Beans are an ideal option for purists who prefer using "nothing but the bean". Unlike conventionally ground products, these yield a deep rich flavor, stay fresh longer than whole beans, and are more heat-resistant than extracts.

WHOLE VANILLA BEAN PASTE



So easy and efficient... you will want to use it in all your savory dishes as well. A rich, creamy balance of freshly ground beans and pure extract for a full, flavorful bouquet. Three times as strong and more heat tolerant than extracts, they disperse evenly into recipes with specs of pure ground vanilla for bold appeal. No sweetener added.

TAHITIAN VANILLA FLEUR DE SEL



Features premium ground Tahiti and Papua New Guinea vanilla beans blended with hand-harvested Fleur de Sel from Guerande, France. Use Vanilla Fleur de Sel to bring out subtle flavors in sweet and savory dishes.