



vanilla

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Cruising Review

Vanilla: Publications and Research from SwissMixIt



This webpage QR code

Structured Data

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Vanilla is a flavoring recovered from the cured beans of the orchid genus Vanilla. Vanilla tahitensis is traditionally cultivated on the islands of French Polynesia, where vanilla vines were first introduced during the nineteenth century and, since the 1960s, have been introduced to other Pacific countries such as Papua New Guinea (PNG), cultivated and sold as Tahitian vanilla although both sensory properties and aspect are different.

PDF Version of the webpage (first pages)

<https://crusingreview.com/smx/vanilla.html>

Vanilla Botanical Information

Vanilla is a flavoring recovered from the cured beans of the orchid genus *Vanilla*. *Vanilla tahitensis* is traditionally cultivated on the islands of French Polynesia, where vanilla vines were first introduced during the nineteenth century and, since the 1960s, have been introduced to other Pacific countries such as Papua New Guinea (PNG), cultivated and sold as Tahitian vanilla although both sensory properties and aspect are different.

Keywords: *Vanilla*, *tahitensis*, food metabolomics, phenolics, traceability, authenticity

Description and Research Abstract: *Vanilla* is a flavoring recovered from the cured beans of the orchid genus *Vanilla*. *Vanilla tahitensis* is traditionally cultivated on the islands of French Polynesia, where vanilla vines were first introduced during the nineteenth century and, since the 1960s, have been introduced to other Pacific countries such as Papua New Guinea (PNG), cultivated and sold as Tahitian vanilla although both sensory properties and aspect are different.

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