

product sheet:

VANILLA

NATCO INGREDIENTS

N1154



General description

Vanilla Beans are the long, greenish-yellow seed pods of the tropical orchid plant, *Vanilla planifolia*. Before the plant flowers, the pods are picked, unripe, and cured until they're dark brown. The process takes up to six months.

Geographical Sources

Vanilla beans are traditionally grown in Madagascar, Mexico, Indonesia, India, Papua New Guinea, Indonesia and Tahiti.

Traditional Ethnic Uses

Vanilla is one of the most popular flavourings in the world. It is used in flavouring most desserts, including ice cream, custard, cake, candy and pudding. Vanilla is also used to enhance the flavour of beverages and sauces.

Taste and Aroma

Vanilla Beans have a sweet, perfumed aroma with a woody or smoky flavour. Pure Vanilla Extract has a similar aroma.

History/Region of Origin

Vanilla originated in Mexico, where the Aztecs used it to accent the flavour of chocolate drinks. The Mexican emperor, Montezuma, introduced Vanilla to the Spanish explorer Cortez, who brought it to Europe in the 16th century. The drink, made with Vanilla pods and cacao beans, became popular among the aristocracy in Europe. In 1602, a chemist for Queen Elizabeth I suggested that Vanilla could be used alone as a flavouring.

For more information on stock availability, pricing and delivery, please call Natco Ingredients on 0151 422 9190 or email info@natcoingredients.com

Specification



Product code: N1154

Product: Vanilla

Origin: Papua New Guinea

Pack size: 250 gram vacuum packed

Sizes: 13 cm to 18 cm (buyer can specify)

Storage: As the pack is vacuum sealed the product should be fresh and stable for 2 years un-opened

Moisture: Maximum 12% in unopened pack



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