

VANILLA BEANS

Quality	Vanillin amount	Moisture Content	Size	Appearance	Uses	MOQ
Gourmet Black	1.5%-2%	30-38%	12-20cm	Soft, fleshy and shiny black color, slightly brown	Culinary and pastry, desserts, cream, sauces, Chocolates,	100kg
TK	1.6-2%	25-30%	13-19cm	Slightly drier than gourmet black, black in color or some reddish filaments		100kg
Pampona Black	1.5%-2%	30-38%	17cm+	Soft, fleshy and shiny black color, slightly brown		200kg
Red US	1.6-2.2%	18-22%	10-20cm	Reddish and supple pod with the presence of ridges throughout the pod	Extraction: Flavour & Fragrances Industries: Beverages, Dairy, Bakery, Hot drinks, Cosmetics,	500kg
Cuts	0.8-1.2%	15-22%	8-10cm	Most likely reddish		500kg

VANILLA POWDER

Quality	Vanillin Rate	Moisture Content	Size	Uses	MOQ
Premium	1.5% to 2%	8% to 10%	300-400µm	Industries: Dairy, Bakery, desserts, cream, sauces, Chocolates, sweets	200kg
Standard	1% to 1.5%	8% to 10%	300-400µm		200kg

VANILLA EXTRACT

Quality	Particularity	Solubility	Appearance	Uses	MOQ
Oleoresin	No alcohol	Soluble in organic solvents	Green slurry	Flavor preparation	10kg
40fold	No alcohol	Soluble in organic solvents	Dark Brown Liquid	Flavor preparation, Culinary and pastry, desserts, cream, sauces, Dairy, Bakery, Chocolates, Beverages.	10kg
10fold	Depending on the percentage of water and alcohol	Soluble in organic solvents and water	Brown Liquid		200kg
1fold			Dark amber liquid		200kg