

KOPPERT CRESS
Architecture Aromatique

Planifolia Red

Taste	Flowers, fresh, red fruit, butterscotch
Usage	Cake, cocktail, dessert, fruit, patisserie
Origin	The Netherlands
Culture	Socially responsible culture with biological crop protection
Availability	Year round, while stocks last
Storage	Keep can closed, store dry at room temperature

Taste and Usage

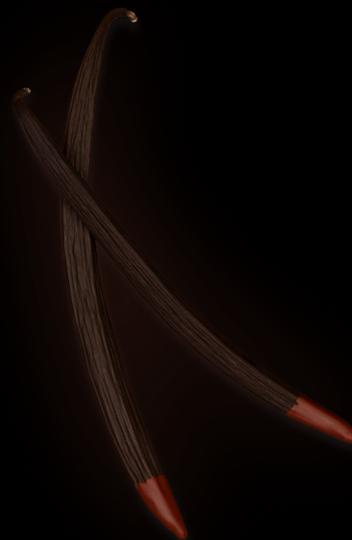
Planifolia Red, a Dutch 'Vine ripened' vanilla (ripening on the plant); as nature intended. By letting the bean hang longer on the plant, it gets an even more beautiful flavour profile and countless new possibilities. Vanilla is still the main flavour, but we have also found a number of special side notes of flowers, a freshness, red fruit and butterscotch.

Chefs and pastry chefs prefer to use vanilla for its perfect flavour. A flavour that combines well with many other ingredients.

Origin

Vanilla (Tlilxochitl) is native to Mexico. In ancient Mexico, the Totonacs, in the region now known as Veracruz, were considered producers of the best vanilla. The Mayas and Aztecs had developed a divine drink made of chocolate and vanilla. The Spaniards were so fond of this that Hernán Cortés (conquistadores) brought the vanilla and chocolate back to Spain and introduced it to Europe.

Content: 6 beans



Planifolia Red (Dutch handpicked vanilla)

Availability and Storage

Planifolia Red are harvested once a year and are available all year round due to their shelf life, while stocks last. Keep can closed, store dry at room temperature.

Produced according to socially responsible cultivation methods, *Planifolia Red* satisfy hygiene standards in the kitchen. Pods are cultivated cleanly and hygienically.

Packing and Delivery

- 1 Can (25x7,5x2,5 cm) with 6 beans Koppert Cress vanilla.
- 2 Cans in a box 30x19x7 cm with lid.

All our packaging is labelled with the characteristics of the product and have a T&T code and EAN 13 barcode.

Allergens

Planifolia Red contains no allergens. During cultivation, the beans are dipped in a natural beeswax, a thin layer remains on the outside of the beans after harvesting.

Koppert Cress B.V.

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