

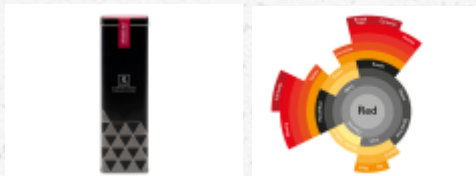
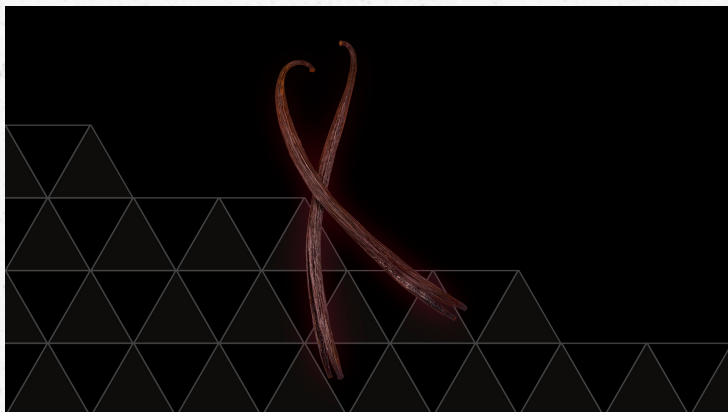


Planifolia Red - Vanilla

Planifolia

Origin	Asia, South America
Taste / Aroma	Flowers, fresh, red fruit, butterscotch
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Christmas, Coquille St Jacques, Easter, Game, Lobster, Mushroom, Oyster, Strawberry, Valentine's Day
Storage	Warm, 12-16 °C, Dry, Dark

Planifolia Red, a Dutch 'Vine riped' 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.



TASTE

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TASTE FRIENDS

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.

ROB BAAN

"Vanilla crops outside, think of Madagascar, are more likely to be damaged by bad weather such as typhoons. Theft is also a problem: the beans are regularly stolen because of their high value. For these reasons, the beans are picked unripe which results in the thin dried sticks you buy in the supermarket. We wanted to do better, so we started producing vanilla in Dutch greenhouses. Only in this way can you imitate the ideal growing climate year-round without risky natural conditions and without pesticides or other chemicals. The result? Four to five thousand square meters of beautiful, rich and buttery vanilla beans of the highest quality."

AVAILABILITY

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.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, English, French, German, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Oriental, Persian, Peruvian, Polish, Portugese, Russian, South American, Spanish, Swiss, Thai, Turkish, Oriental
Packaging	Can (6 pcs)
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breadding, Bruising, Canning, Chopping, Cold infusion, Confiture, Covering, Decoration, Deep frying, Drying, Extracting, Fermenting, Filling, Freezing, Garnish, Gel, Gratinate, Grilling, Hot infusion, Injection, Juicing, Liquify, Macerate, Marinating, Oil, Osmosis, Pasta / Dough, Pickling, Roasting, Skinning, Smoke, Sous vide, Steaming, Stir frying, Syrup
Colors	Black, Brown, Red
Dishes	Alcohol, Breakfast, Cake, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Pastry, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water

Taste Friends

Gin, Rum, Vodka, Mozzarella, Cheese (others),
Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans
others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish
(freshwater), Shellfish, Apple, Apricot, Banana, Berries,
Blueberry, Cherry, Citrus, Coconut, Corn, Cucumber,
Eggplant, Figs, Grapefruit, Grapes, Kalamansi, Lemon,
Lime, Mandarin, Mango, Olives, Orange, Passion fruit,
Peach, Pear, Peas, Pineapple, Plum, Pomegranate,
Pumpkin, Raspberry, Red fruit, Strawberry, Tomato,
Watermelon, Deer, Rabbit, Game (other), Basil, Chives,
Fennel, Mint, Parsley, Rosemary, Tarragon, Anise, Ants,
Insects (others), Beans, Beef, Dried ham, Goat, Lamb,
Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms,
Shiitake mushroom, Mushrooms (others), Almonds,
Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose,
Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop,
Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard,
Salt, Chili, Artichokes, Asparagus, Avocado, Beetroot,
Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic,
Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion,
Potato, Radish, Rhubarb, Butternut squash, Sweet potato,
Bread, Couscous, Egg, Liquorice, Olive oil, Ponzu,
Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu,
Yuzu, Tonic

Latin Name

Planifolia

Dimensions

Minimum 15, maximum 22 cm

Microbiological standards

"Pathogens: Salmonella Absent in 25 g, Listeria
monocytogenes Absent in 25 g, Staphylococcus aureus
<1.105 cfu per g, Bacillus cereus <1.105 cfu per g,
EHEC/STEC Absent in 25 g"