



**KOPPERT CRESS**  
*Architecture Aromatique*

## *Planifolia Black*

<b>Taste</b>	Leather, spice, nut, earthy, wood
<b>Usage</b>	Cake, cocktail, dessert, fruit, patisserie
<b>Origin</b>	The Netherlands
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round, while stocks last
<b>Storage</b>	Keep can closed, store dry at room temperature



### **Taste and Usage**

*Planifolia Black* is rich in pith and vanillin. A full, intense and enchanting romance between flowers and spices with specific notes of leather, nuts, earth and wood.

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.

*Planifolia Black (Dutch handpicked vanilla)*

### **Availability and Storage**

*Planifolia Black* 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 Black* 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.

Content: 6 beans

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