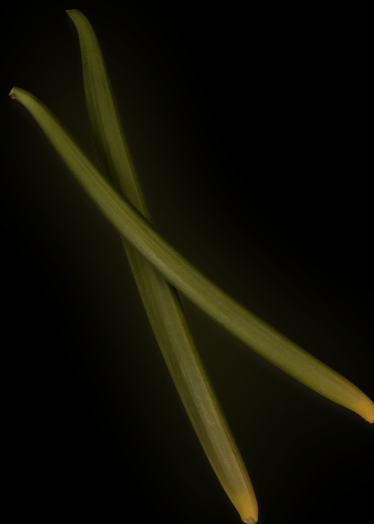




KOPPERT CRESS
Architecture Aromatique

Planifolia Green

Taste	Vanilla (add aromas as desired)
Usage	To your own interpretation (self fermenting/maturing/curing)
Origin	The Netherlands
Culture	Socially responsible culture with biological crop protection
Availability	Every year 3 to 4 months (Q1), while stocks last
Storage	7 days to ripening. Keep can closed, store dry at room temperature



Taste and Usage

Planifolia Green, green vanilla beans; fresh from the plant. Professionals can experiment with 'curing' (drying and treating) to add aromas as desired.

A unique opportunity to get to work with fresh green beans, to give a taste twist to vanilla with your own fermentation. This leads to unlimited possibilities. Think of combinations with rose petals, pistachio peels, rice, smoke or a very hot sauce.

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 Green (Dutch handpicked vanilla)

Availability and Storage

Planifolia Green is a seasonal product and will be available 3 to 4 months (Q1) per year, while stocks last. 7 days to ripening. Keep can closed, store dry at room temperature.

Produced according to socially responsible cultivation methods, *Planifolia Green* 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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