



**KOPPERT CRESS**  
*Architecture Aromatique*

## *Planifolia Red*

<b>Taste</b>	Flowers, fresh, red fruit, butterscotch
<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 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. 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.



*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.

Content: 6 beans

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