

# Vanilla extracts and pods

Through its partner Nielsen-Massey Vanillas Innotaste offers a wide range of vanilla products, from extracts to beans and specs. The range of vanilla extracts is an ideal addition to Innotaste's wide flavor portfolio especially for those clients who prefer extracts and less concentrated flavouring solutions.

Nielsen-Massey have been crafting vanilla products for over a century, so they understand that vanilla tastes best when its natural essence is allowed to shine. That's why in producing their vanilla extracts, we use a proprietary cold extraction process instead of heat extraction. This process gently distills vanilla's essential oils, preserving the more than 300 distinctive flavor compounds present in the beans. By protecting the vanilla from heat, Nielsen-Massey ensures that even its subtlest flavors survive extraction.

Nielsen-Massey examines all its vanilla—bundle by bundle, bean by bean—to ensure each bean meets the high standards. Additionally, every batch of vanilla extract, paste, sugar and powder is thoroughly tested to make sure it lives up to their very high expectations.

Nielsen-Massey feature vanilla from Madagascar, Mexico, Indonesia and Tahiti, among other growing regions, in their origin-specific and blended vanilla extracts, offering a full array of flavor profiles and price points. And, thanks to their vast experience, they can help determine which works best in the final application or develop a custom blend to meet the exact needs of the client.

All products are certified gluten-free and Kosher as well as being all-natural, allergen-free and GMO-free. There is also a line of **organic vanillas** and Fairtrade certified

vanillas available. In addition, the Safe Quality Food (SQF) Institute has inspected Nielsen's U.S. plant and certified it as having met the requirements of their SQF 2000 certification program.

## Contact Innotaste

Düsseldorfer Str. 103 · 47809 Krefeld

(GPS: Floßstraße)

Postfach 9005 · 47747 Krefeld

Tel. +49 (0) 2151-525-470

Fax. +49 (0) 2151-525-489