



Pure Ground Vanilla

Made from 100% Mexican, Tahitian and Madagascar vanilla beans

Our Pure Ground Vanilla is made by grinding the whole vanilla pod. Nothing is added to our ground vanilla, so it is 100% vanilla beans. Our proprietary process takes over two weeks to complete and leaves a very moist, aromatic and flavorful product. This process helps to bring out the natural oils and flavor elements of the vanilla beans. Ground vanillas from other vendors is simply is the same as our first, of 4 steps, in producing our ground vanillas. This means that our Pure Ground Vanillas are unique in the market!! Nothing else even comes close!

Pure Ground Vanilla is NOT the same as Vanilla Powder. Vanilla powder is a combination of sugar or dextrose and ground vanilla or vanilla extract. Pure Ground Vanilla is a very fragrant product that can be used for color, texture, and when combined with Pure Vanilla Extract can create layers of vanilla flavor. A little goes a long way. About 1/2 to 1 tsp of Pure Ground Vanilla is equivalent to 1 tsp of vanilla extract or one vanilla bean. Pure Ground Vanilla tastes best when used or folded into cream or butter. The fat encapsulates the powder and releases the flavor.

Pure Ground Vanilla is great in cooking. But, pure ground vanilla WILL NOT dissolve. It is the whole vanilla bean ground up, and therefore, not water soluble. It DOES make a great topping for ice creams, cappuccino, cakes and pies. Use in your favorite hot drinks to kick up the flavor! The vanilla flavor will not evaporate like extracts! A little goes a long way!

Pure Ground Vanilla can be used in combination with vanilla extracts. Since it is has nothing but the vanilla bean, it won't evaporate in cooking and baking. When used with extract, multiple layers of vanilla flavor are the result.

Whether you want Mexican, Madagascar or Tahitian pure ground vanilla, they are sure to take your food to the next level!

Kosher and organic certificates available upon request.

Storage

Storage	In a tightly closed container, protected from moisture, direct light, heat and temperatures below freezing
Shelf Life	1 year

