

KANTÉ[®]

ESSENCE OF MEXICO



VANILLA



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Vanilla is an orchid native to Mexico, particularly from the Totonacapan region, which due to its climatic conditions and the type of soil that characterizes it is ideal for its development.

Among the Totonacs, vanilla was also highly respected because it was part of their vision of the world, since at the time of harvesting and benefiting it they performed some rituals and offerings as thanks to the lord of the bush: Kiwikgolo . Conception that still survives among some Totonac vanilla producers. It was also a highly prized product throughout Mesoamerica. The first news of it goes back to 1427-1440, period in which the totonacos were under the dominion of the Mexica or Aztecs.

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Traditional Vanilla



Gourmet vanilla is one of the most important flavors in the world.

Vanilla is a flavor derived from the *Vanilla Planifolia* pod. The history of vanilla dates back to the Totonac culture, when the Aztecs conquered what is known as "Tlil-Xochitl", which means Black Flower; With it they made a drink offered to emperors and members of the court.

BENEFITS



Kanté Vanilla contains natural extract from Mexican vanilla beans.



It could be use at low or high temperatures.



It has no artificial colors or flavors.



Good for desserts, baking for sweet



It could be used for various recipes because of its solubility.



Excellent for beverages

DID YOU KNOW?



The vanilla plant takes about two to four years to produce, and nine months for the plant to mature and bear fruit (the pod).



The dehydration process for the pod to be ready takes approximately 3 months (20 sunshine). It consists of sunning and sweating the pod.



Kanté vanilla extract is obtained from the original Mexican vanilla and delivered to your table to prepare the most delicious desserts and recipes.

Specifications

VANILLA EXTRACT WITH AGAVE SYRUP



PURE VANILLA EXTRACT



Packaging type: Green glass bottle, Box with 12 bottles.

Net Content: 250 ml per bottle

Storage conditions: Keep in a cool, dry place away from direct light. Due to its natural origin, the color can change over time.

Shelf life: 24 months.

Nutrition Facts

Serving Size 1 tsp (5mL)
Servings Per Container 50

Amount Per Serving

Calories **13 kcal**

% Daily Value *

Total Fat 0 g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0g **0%**

Sodium 0 mg **0%**

Total Carbohydrate 0g **0%**

Sugars 0g
(monosaccharides and disaccharides)

Protein 0g

*Percent Daily Values are based on
a 2,000 calorie diet.



Production process



POD SELECTION

Pods are selected under quality standards.



CUT

Proceed to cut vainilla into pieces or 1-2 centimeters.



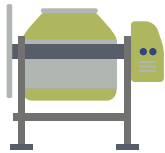
CRUSH

The pod is crushed with a blender.



WEIGHT INGREDIENTS

Weight water and alcohol as main ingredients.



MACERATION

Once the pods, water and alcohol are obtained, the ingredients are placed in the maceration pot.



REST

Proceed to stir in order to create the mixture and it is left to rest for 5-6 days.



LAB ANALYSES

Once it s rested, the mixture is extracted and a sample is taken to send to laboratory assesment.



BOTTLING

Having the approval, it proceeds to be bottled and packing.



DISTRIBUTION

Product ready for distribution.