

# Vanilla as never before...

The Vanilla Bean, long regarded as one of the pillars of culinary flavor, is brought to new heights with Amoretti's unique products. Amoretti offers a wide variety of extracts, whole beans, and specks from Madagascar and Tahiti.

## What sets Amoretti® Vanilla apart?

### EXTRACTS

#### - No Alcohol

This is significant because Amoretti Vanilla will not burn off during the baking process as conventional extracts do, leaving more vanilla flavor in your finished product.

#### - Available in a Variety of Strengths

Amoretti offers extracts in 1, 2, and 20 fold strengths, giving you the ability to taste vanilla notes alongside more intense flavors, such as espresso or dark chocolate.

All extracts are available with or without specks.

### VANILLA BEANS & SPECKS

Available in Madagascar Bourbon and Tahitian varieties, Amoretti offers a range of whole vanilla beans and specks to suit your flavoring needs.

### VANILLA COMPOUNDS

Similar, but more concentrated than 'vanilla pastes' currently on the market. Use our vanilla compounds when you want to impart distinctive vanilla flavor with the visual appeal of vanilla beans and flecks.

### ARTISAN NATURAL FLAVORS - VANILLA BEAN

Featured in our versatile and economical Artisan product line is the delicious Vanilla Bean flavoring. Ideal for flavoring gelati, mousse, icings, yogurt, sorbet or any of your creations.

