



Mayan Vanilla

It can be said, without exaggeration, that vanilla beans, along with cacao seeds are two of the most valuable gifts that Middle America (Mesoamerica) has given to the World. When the Spanish Conquistadores met the Aztec Emperor Moctezuma, historians tell us they were welcomed with vanilla and cacao drinks.

Centuries have passed since the original civilizations of Middle America proudly developed their cultures and left for us the knowledge they achieved on the many uses and benefits of vanilla.

Indeed, the ancient roots of the endemic vanilla planifolia orchid from the region of Papantla, in the proximity of the Gulf of Mexico, have granted Mexican vanilla its denomination of origin, recognizing its unique flavor and distinctive aroma.

These desirable traits of native Mexican vanilla are a result of the soil richness, climate conditions, and the delicate pollination process, originally carried out by bees whose species are only found in the Mexican rainforest region. Nowadays, delicate pollination by human hands, as well as superior farming techniques guarantee quality and availability. The almost infinite uses of vanilla have helped to make it one of the most coveted and expensive spices worldwide.

Vanilla lovers recognize the superior quality of the beans that our company has to offer. Please contact our sales department for more information. We'll be glad to help.

sales@mayanvanilla.com



Our company, Mayan Vanilla, offers the very best natural vanilla beans available in Mexico.

Organoleptic Characteristics

Appearance	Whole beans - No cuts or cracks - Free from any plague or disease - Exempt of rotting - Few superficial bumps.
Flexibility	It does not crack when it is bent or rolled
Color	Chocolate dark brown. It can have reddish to dark brown strands.
Aroma	Characteristic of vanilla beans from Papantla, Mexico; without unusual or strange smells.
Humidity	25 to 35 %
Vanillin	2 % (approx.)
Sizes (cm)	14 to 15.9 (Small) 16 to 17.9 (Medium) 18 to 19.9 (Large) 20 + (Extra Large)
Shelf life	18 + months in original vacuum packaging
MOQ	1 kilogram

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