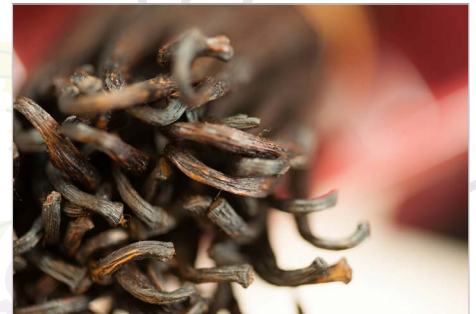


# Weber Flavors Vanilla



*Weber Flavors primarily utilizes high quality Madagascar Bourbon and Indonesian Java vanilla beans in its vanilla extract manufacturing process. Madagascar-type beans are used for our Certified Organic vanilla extracts. Smaller amounts of Tahitian and Mexican beans are also processed as available. While always following the proscribed ratios of vanilla beans and alcohol in the manufacture of pure vanilla extract, Weber Flavors varies time, temperature, and pressure during the extraction process to create uniquely different vanilla flavor profiles. Further extraction of the vanilla beans creates the building blocks of other vanilla-based flavors, including Vanilla WONF's and Natural & Artificial Vanilla Flavors.*

- 02-85-0150 Pure Vanilla Extract 1x Bourbon
- 02-85-0180 Pure Vanilla Extract 2x Bourbon
- 16-85-0180 Pure Vanilla Extract 2x Bourbon
- 44-85-0180 Pure Vanilla Extract 2x Indonesian
- 14-85-0180 Pure Vanilla Extract 2x Indonesian
- 10-85-0180 Pure Vanilla Extract 2x Bourbon:Java
- 48-06-5151 Organic Pure Vanilla Extract – 1x Bourbon-Type
- 48-06-5180 Organic Pure Vanilla Extract – 2x Bourbon-Type
- 23-01-0111 Natural Vanilla Flavor WONF
- 23-01-0112 Natural Vanilla Flavor WONF
- 26-01-0001 Natural & Artificial Vanilla Flavor
- 23-91-0112SD1 Natural Vanilla Flavor WONF Powder
- 26-04-0170SD1 Natural & Artificial Super Vanilla Flavor Powder



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