



Only the **very finest vanilla beans** are chosen for E.A. Weber & Company's **premium Vanilla Extracts**.

We offer primarily Madagascar Bourbon extracts, Indonesian extracts, and a wide variety of blended bean flavors and extracts.

Vanilla is the most popular flavor in the world. It outsells all others and is used as an enhancer or background flavor in many applications.

While all vanilla extracts must start with the same basic ingredients: Vanilla Beans, Alcohol, and Water, the flavor profiles of vanilla extracts and flavors are as varied as the products in which they are used.

Starting with only the very best traditionally sun-cured vanilla beans, **our exclusive Whol-Bean™ extraction process** is distinctive in its equipment and procedure, **resulting in the unmatched rich, strong, pure vanilla character** of our extracts. This one-of-a-kind method, perfected from over 100 years of experience crafting exceptional vanilla extracts, ensures the highest measure of aromatic integrity and pure vanilla flavor profile.

Pure Vanilla Extracts are available in **SINGLE-FOLD, TWO-FOLD and THREE-FOLD** varieties. These vanilla extracts create the building blocks for other vanilla-based flavors and extract blends, including Vanilla WONF's and Natural and Artificial Vanilla Flavors.

After several years of **historically unprecedented market pressures**, causing prices to soar and both supplies and quality to dwindle, vanilla bean prices are slowly returning to historically normal prices and quality. **Excellent vanilla extracts at competitive prices** are again readily available.

Weber Vanilla Extracts are Quality Products...

Bourbon Vanilla - Bourbon vanilla beans come primarily from the island of Madagascar and the West Indian islands of Réunion and Comoros. About 80% of the world's vanilla beans come from the Madagascar region. Most experts consider Bourbon extract to be **the premium of pure vanilla extracts**. The flavor profile is rich, with a full bouquet -- delicate, sweet, creamy, and pleasant.

Indonesian Vanilla - This archipelago is the second-largest producer of vanilla beans, accounting for approximately 15% of the world market. High quality Indonesian beans produce a vanilla extract with a smoky, woody flavor character. While sometimes considered harsh, **Indonesian vanilla shines in applications where vanilla really needs to stand out** from other competing flavors.

Other Vanilla Sources - Weber Flavors also extracts small amounts of Tahitian, Mexican, and other geographically-sourced vanilla beans, though they are available on a limited basis. While Mexico is where the vanilla orchid originates, very little of the world market is now produced there, and the quality can be quite variable. Tahitian beans are known for their highly floral and perfumy character, and are most often used in the fragrance rather than the food industry. Papua New Guinea is a rising producer of both Tahitian-type and Indonesian-type vanilla beans.



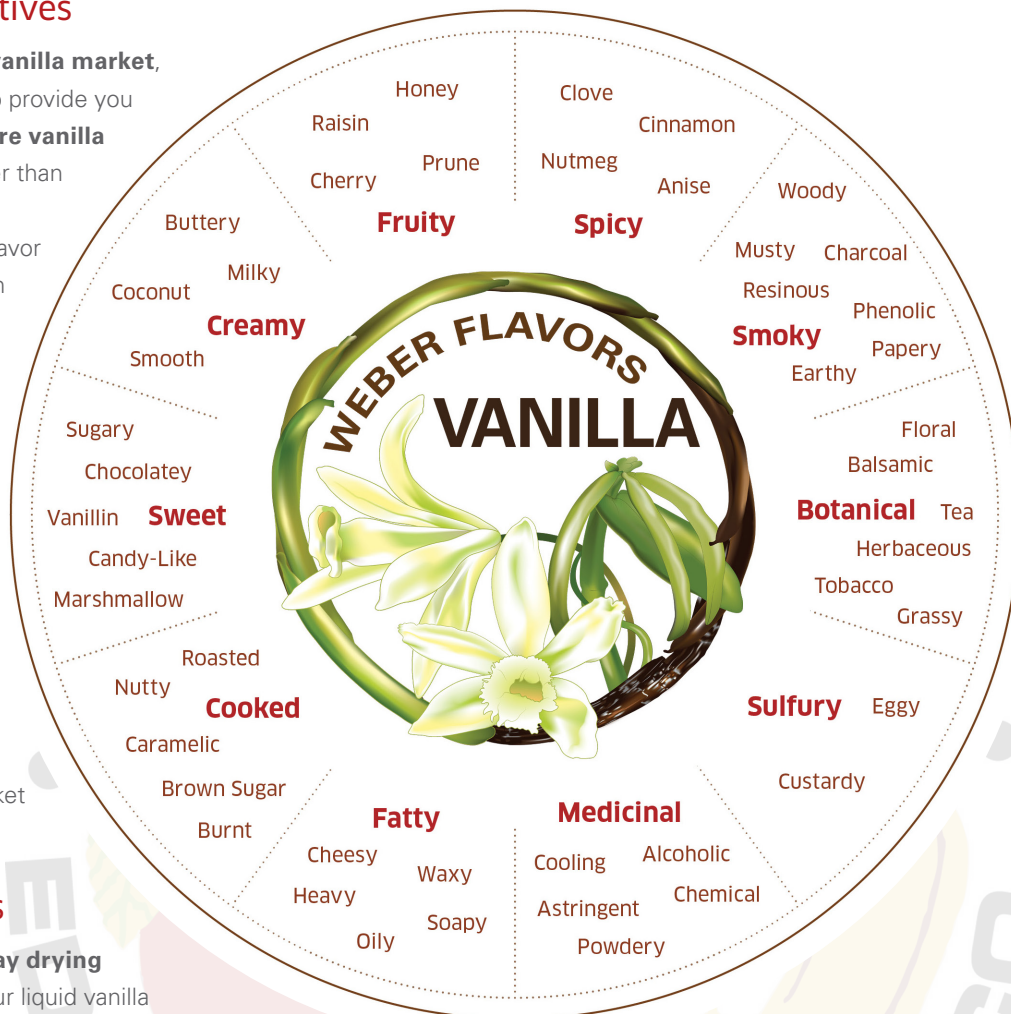
Our master chemists blend our **extensive library of vanilla extracts and flavors** to **achieve the exact flavor profile and strength** that you require. Because of our unique processing, we can even match our 3x extracts against higher fold extracts from our competitors.

Vanilla Extract Alternatives

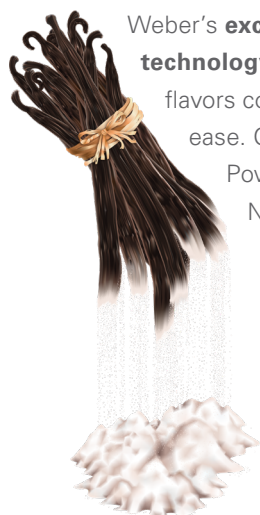
In an **historically challenging vanilla market**, you can rely on Weber Flavors to provide you with **quality alternatives to pure vanilla extracts**. When prices are higher than average, or supplies are tight for premium vanilla beans, natural flavor alternatives can be a great option to stretch your vanilla supply without compromising flavor quality and integrity.

Our master chemists have developed **Natural Vanilla Flavors, Natural Vanilla WONF**, and Natural and Artificial alternatives to each of our distinctive pure vanilla extracts.

These alternatives can offer both **cost-savings and price-stability** in a volatile vanilla market without sacrificing quality flavor.



Vanilla Flavor Powders



Weber's **exclusive spray drying technology** means our liquid vanilla flavors convert to powdered flavors with ease. Our extensive library of Artificial Vanilla Powders, Natural and Artificial Vanilla Powders, Natural Vanilla WONF Powders, and Natural Vanilla Powders means we have just the **right flavor for your dry application**.

With **over 100 years of experience** in vanilla extraction, Weber Flavors can help you **build the perfect high-quality and cost-effective vanilla flavor**.

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Flavor samples available by request
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