Creative Enzymes®

Vanilla powder

Cat. No. CEFX-426

Lot. No. (See product label)

Introduction

Description	Vanilla powder is a finely ground form of natural vanilla beans (Vanilla planifolia), offering a rich, warm, and sweet aroma without added sugar or alcohol. It is widely used in baking, beverages, and flavoring applications.

Product Information

Species	Vanilla planifolia
Appearance	Light Yellow Powder

Usage and Packaging

Package	1kg aluminum foil vacuum bag

Storage and Shipping Information

Storage	Store in sealed containers at cool & dry place. Protect from light, moisture and pest infestation.