

## Retail prices BOURBON vanilla beans per 15.04.2010 European delivery

Country of origin: Madagascar.

Delivery terms: Priority post delivery European area (air cushioned envelope)

<u>Quality</u>	<u>Weight</u>	<u>Pieces</u>	<u>Price</u>	<u>VAT 6%</u>	<u>Postage</u>	<u>Total</u>
20 cm	100 gram	about 20	€ 9,00	€ 0,54	€ 3,08	€ 12,62
18 cm	100 gram	about 25	€ 8,25	€ 0,50	€ 3,08	€ 11,83
16 cm	100 gram	about 30	€ 7,75	€ 0,47	€ 3,08	€ 11,30
14 cm	100 gram	about 40	€ 7,00	€ 0,42	€ 3,08	€ 10,50
Extraction	100 gram	55/60	€ 4,50	€ 0,27	€ 3,08	€ 7,85

Mail us for 500 gram packaging (wholesale)

How to make vanilla extract: Take 500 cc neutral Vodka (40% alcohol). Cut 100 gram vanilla beans into small pieces and put them into the liquid for a period of 4 to max 6 months. Store dark en shake every week firmly. When extraction period is over, filter the vanilla particles out of the Vodka and your home made extraction is ready for use.

Homemade vanilla sugar: Cut 5 gram vanilla beans with a sharp knife from top till end in minimal 2 pcs. Store the vanilla pieces for min 3 weeks in a plastic/metal/glass container with 1 kg sugar and shake every two days firmly. Your vanilla sugar is ready in about 3 weeks.

The vanilla beans are vacuum packed in clear HACCP proved plastic bags.  
When vanilla order is received by mail we will forward you our invoice for payment prior to delivery. Banking charges based on shared costs

Extra delivery terms: Buying on the internet gives you the right returning the goods within 7 days after purchase, however we only can except returned vanilla when packaging is unopened and undamaged. Mavas Trading cannot be hold responsible for wrong or damaged postal service.