

Upcycling for Visual Impact: Using Exhausted Vanilla



What is Exhausted Vanilla?

Exhausted (or spent) vanilla refers to the seeds and small pieces of vanilla beans that remain after the beans have been scraped or used in the flavor extraction. While they no longer contribute much flavor, they maintain the visual appeal of real vanilla.

Why Use Exhausted Vanilla?

Exhausted vanilla adds visual appeal to your products by showcasing the signature look of real vanilla without overpowering flavors. It's often paired with vanilla extract or other flavoring to create a well-rounded sensory experience.

Where Can Exhausted Vanilla Be Used?

Exhausted vanilla offers a versatile solution across various food and beverage categories, including:

- Ice Cream: Adds a rich, authentic vanilla look to frozen desserts.
- Cookies, Cakes & Bars: Boosts the visual appeal of vanilla-flavored baked goods.
- Beverages: Adds visual texture, often mimicking freshly ground coffee in drinks like frappes and protein shakes.



Exhausted Vanilla: An Upcycled Ingredient

Exhausted vanilla uses the remnants of vanilla beans after flavor extraction to support sustainable production practices, reduce food waste, and promote resource efficiency.

Reach out to learn more and request a sample.