



## CONTACT INFORMATION

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**VAIN Vanilla Extracts** are made by hand with premium spirits and Grade-A vanilla beans sourced from around the world. Our labels tell you everything: where the bean was grown and in which spirit it was extracted. Vanilla beans can differ greatly in aroma and taste. We pair vanilla beans with a spirit that produces the most delicious vanilla extract you've ever used. We extract beans in premium spirits like vodka, Kentucky bourbon, cane rum, apple brandy. We also infuse better vodka with all natural ingredients, like orange peel or ginger root, to create a flavor infused vanilla extract.

We make all our extracts by hand in small batches in Leawood, Kansas. Our mission is to make only the best quality vanilla extracts in unique combinations.



## PRODUCTS

### Coffee Drops

We liked using our vanilla extract in coffee enough that we re-branded it, Coffee Drops, and put it in a smaller bottle and added a dropper lid. This packaging can look neat and clean sitting on your kitchen counter, next to your coffee maker. It's 100% vanilla extract with no added sugar. It's a great way to add natural flavor to your coffee, instant oatmeal or yogurt bowl.

**Irish Vanilla Coffee Drops** – Irish Coffee Drops are a blend of premium vanilla beans that are extracted in high quality Irish Whiskey. The drops are bottled in a 2 oz. amber bottle with a dropper lid.

**Kentucky Vanilla Coffee Drops** – For these smooth Coffee Drops, a blend of premium vanilla beans are extracted in Kentucky Bourbon. The drops are bottled in a 2 oz. amber bottle with a dropper lid.

**Spiced Rum Coffee Drops** – We spice rum with warm spices like cinnamon, cardamom, cloves and star anise. Then we use it to extract beans grown in Tanzania which have an aroma of sassafras. The Spiced Drops are bottled in a 2 oz. amber bottle with a dropper lid.

### 4-Ounce Extracts

Each bottle comes with at least one bean inside, so the extract gains in strength over time. Shelf-life is unlimited. Customers can use these beans when they finish the extract. We suggest putting them in your sugar canister to infuse flavor, or scrape the caviar (little seeds) into whipped cream or cheesecake batter. The beans are only sliced length-wise and placed in the bottle. We don't mash beans or heat to speed up extraction. VAIN extracts are made with care for maximum flavor.

**Indonesian Vanilla in Cane Rum** – Indonesian Vanilla Beans are sweet with a unique smoky/woody flavor, so they are a perfect partner for cane rum that has smooth undertones of caramel. This extract is truly our most versatile. We use it in everything from chocolate chip cookies to our VAIN and Stormy cocktail.

**Madagascar Vanilla in Vodka** – Beans from Madagascar have a flavor that is rich, dark and creamy with an overwhelming sweet, buttery aroma. We wanted all that exotic flavor to shine through, so we pair it with vodka, so whatever you make has a full vanilla flavor. Use it in whipped cream, ice cream, pound cake or even our citrus vinaigrette.

**Uganda Vanilla in Cane Rum** – Uganda produces vanilla beans that have an earthy flavor with notes of plum and milk chocolate. We have paired the Ugandan bean a blend of rums aged two to four years in charred oak casks to deliver a smooth and full-bodied aromatic taste. Use as you would a basic extract to add a touch of natural sweetness in your favorite recipes, or add a few drops to your favorite rum cocktail.

**Uganda Vanilla in Vodka** – These beans have a high amount of vanillin, so their bold flavor is perfect for rich desserts and chocolates. We have extracted the flavors of the Ugandan bean with a premium vodka. We recommend using this extract for everyday baking.

**Indonesian Vanilla in Ginger Vodka** – Indonesian Vanilla Bean Extracted in Ginger Spirits. Exotic flavors meet as we combine our own fresh ginger infused vodka with the fragrant woody tones found in the A grade Indonesian vanilla beans. The resulting extract provides roundness from the vanilla with a hint of ginger bite.

**Mexican Vanilla in Bourbon** – Mexican beans deliver a smooth vanilla flavor with subtle tones of smoke. We have paired this classic bean with Kentucky straight bourbon, with complex caramel and vanilla notes. It's a match made in heaven. Smooth and silky, this extract is perfect for bread pudding or your favorite bourbon balls.

**Tonga Vanilla in Orange Vodka** – The brightness of our fresh orange-infused vodka is a natural counterpoint to the raisin and red wine tones of the Tongan vanilla bean. This extract provides a depth of flavor that will delight in both sweet and savory recipes.

**Mexican Vanilla in Apple Brandy** – Beans from Mexico provide the quintessential vanilla flavor we've come to love in baked goods or ice cream. The slightly spicy aroma of the Mexican beans pair well with sweeter apple brandy. It's perfect when baking an apple pie or just sprinkling over cut-up fruit for a quick, healthy treat.



## PRICING

**Shipping costs** depend on size/quantity of order. We only ship via UPS.

MSRP for 4-ounce bottles is \$15.95, limited edition and Tahitian Rum is \$16.95. Coffee Drops are \$9.95.

**We offer free "recipe cards"** business cards with recipes and social media info. We also offer demos if we schedule them in advance. And our website, [vainfoods.com](http://vainfoods.com), is a full resource with recipes, information, and videos.

**Payment terms** Credit Card at time of order. Pre-pay on first order, for future orders terms are net 30.

**Order today!** Call Kate at 913-530-3000 or email her at [kate@vainfoods.com](mailto:kate@vainfoods.com). You can take a photo of your order sheet and send it via email. Or send a hardcopy to: VAIN Foods, 10601 Mission Road, Suite 350, Leawood, KS 66206.

## PRESS

**"Vain Foods takes vanilla to a whole new level"**

*The Kansas City Star, March 29, 2015*

**"Vain Foods' Vanilla Extracts Pair Distinct Flavors with Distilled Spirits"**

*Feast Magazine, June 26, 2015*

**"Vain Foods Goes Beyond Plain Vanilla"**

*Recommended Daily, May 5, 2015*

**"Vain Isn't Your Boring Old Vanilla"**

*This is KC, August 2015*

