



SENTREX INGREDIENTS

*The integrated vanilla company
from source to flavor creation*

As a manufacturer of extracts, concentrates, essences, and food flavoring ingredients with over 60 years of experience, Sentrex is *the* choice for your flavor needs. Our expertise ranges from sourcing, extract and flavor manufacturing & product development. Whether we're providing premium products at highly competitive pricing or developing custom flavor solutions and product matches, the Sentrex team's experience provides an invaluable asset to our customers.

We're confident you'll find it easy to see why Sentrex Ingredients is the right choice and perfect fit for your company and invite you to Discover the...Essence of Excellence!



Madagascar Vanilla Beans come from the Island of Bourbon, east of Madagascar. Madagascar Vanilla Beans are of superior quality, with flavor and aromatic qualities that make these beans the most popular and sought after vanilla variety. These are well suited for many baking recipes, drinks and desserts.

Tahitensis PNG Vanilla Beans are generally shorter, plumper, and contain a much higher oil and water content than Bourbon beans. The aroma is flowery, fruity and anisic with a smooth flavor. They are often described as smelling like licorice, cherries, or wine. Gourmet and pastry chefs love to work with the Tahitensis variety, which is perfect for many applications.

What is Vanilla Extract?

Vanilla extract is made by transferring the flavor and aromas of vanilla beans into alcohol. In order for a vanilla extract to be called pure, the U.S. Food and Drug Administration requires that the solution contain a minimum of 35% alcohol and 13.35 ounces of vanilla bean per gallon.

We manufacture pure Madagascar Bourbon Extracts, Tahitensis Vanilla Extracts, Organic Vanilla Extract, Natural & Artificial Vanilla Extract & Imitation Vanilla Extract



Pure Madagascar Bourbon Vanilla Bean Paste

Our Vanilla Bean Paste is a pure, bake-proof vanilla with natural vanilla bean seeds in a unique convenient paste. Our 3X vanilla paste adds a gourmet appearance to any recipe, & can be directly added as a flavoring component in ice-cream, pastry confections, sweets and yes, even pancakes or waffles.

Using vanilla bean paste saves the effort of scraping the seeds from the whole vanilla bean.

Pure Coffee Extract

Pure Coffee Extract is the essence of rich brewed coffee in a concentrated form. By extracting flavor from the **highest quality coffee** beans, Dairyland offers a premium coffee extract with generous coffee flavor. Our new extract is an exact match to *Trablit*. So, use it in pastry goods, ice cream and icings at a fraction of the cost.



For More Information, Contact us at:
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