An updated guide to the production, science, and uses of vanilla

Vanilla is a flavor and fragrance in foods, cosmetics, pharmaceuticals, and a wealth of other products. Now in its second edition, the *Handbook of Vanilla Science and Technology* provides a comprehensive and updated review of the science and technology used in these items' production and supply.

Featuring contributions from an international range of experts, this revised edition covers a multitude of topics, including agricultural production, global markets, analytical methods, sensory analysis, food and fragrance applications, organic farming and fair trade, botanical diseases, and novel uses.

The *Handbook of Vanilla Science and Technology, Second Edition* is a vital resource for producers, distributors, and scientists involved in vanilla’s growth and utilization, and offers readers:

- A guide to the cultivation, extraction, analysis, DNA sequencing, and marketing of vanilla
- Information on the production of vanilla in a range of countries such as Mexico, Australia, Costa Rica, and India
- Guidelines on the quality control of vanilla beans and extracts
- Information on fair trade and the future of vanilla
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