

# Molina®



**SPLASH IT  
WITH**  **MOLINA®  
VANILLA!**

# Bringing the flavor of Mexico to kitchens around the world for over 80 years

Under the **Molina** brand, **Productos Uvaviña** – a family-owned food company, founded in 1944 in Guadalajara, Jalisco, Mexico – has specialized for over 80 years in producing and distributing the best mexican vanilla extracts and flavorings.

Each product in the Molina portfolio is unique, proudly Mexican and made through natural processes that guarantee flavor, quality and food safety.



# We're in kitchens all over the world!



With decades of experience, the brand has established itself as a market leader in Mexico and the United States, while continuing to grow its international reach.

# We take pride in doing things right!

Our certifications reflect our commitment to quality, safety, and excellence in every product we make.



Certifications granted by mexican and local authorities:



Environmental Commitment Certification



National Export Award



Socially Responsible Company

# Vanilla's origin

Vanilla is an orchid that grows as a vine on rocky or woody surfaces in tropical climates.

First cultivated by the Totonac people, in México, who revered it as a sacred treasure, vanilla was later embraced by Aztec emperors and coveted by European royalty.

Today, true Mexican vanilla remains a symbol of purity, tradition, and deep, natural flavor. Still hand-pollinated and sun-cured with time-honored care. When you taste real Mexican vanilla, you're tasting history, heritage, and the very place where vanilla was born.



Vanilla cultivation spans approximately 5 to 6 years, as the plant typically takes at least 3 to 4 years to reach maturity and produce its first flowers.



Pollination must be done manually and delicately, as each flower is fragile and only blooms for a single day.



After pollination, each pod takes about 6 to 9 months to fully mature. Each pod develops from an individual flower.



The harvested pods undergo a drying and curing process that includes sun exposure for about 30 days. This stage, known as beneficiado (or curing), halts fermentation and helps develop the characteristic vanilla aroma. Consistent sunny days are crucial; cloudy days can delay the process.



Once cured, the pods are sorted by size and placed in wooden boxes lined with parchment paper, where they are aged for up to 8 months to refine their aroma. Finally, they are packaged for sale and used in the production of extracts, flavorings, oleoresins, and more.



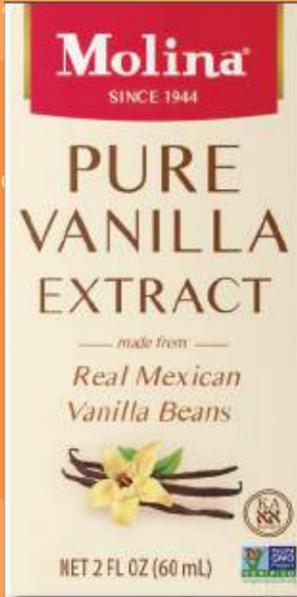
# Our products



**MOLINA  
VANILLA**



**MOLINA  
VANILLA  
CLEAR**



**MOLINA  
PURE  
VANILLA  
EXTRACT**



**MOLINA  
COCOA  
POWDER**



# MOLINA VANILLA

Vanilla-vanillin flavor, blended with Pure Vanilla Extract.

A blend of pure vanilla extract with rich vanilla flavor to deliver a bold, balanced taste.

This combination delivers optimal flavor while maintaining the integrity of pure vanilla.



## NET WEIGHT:

4 FL OZ, 8.3 FL OZ, 16.6 FL OZ, 33.3 FL OZ, 1.06 GAL,  
5.28 GAL, 13.21 GAL



**BEST-TASTING  
MEXICAN VANILLA**





# MOLINA VANILLA CLEAR

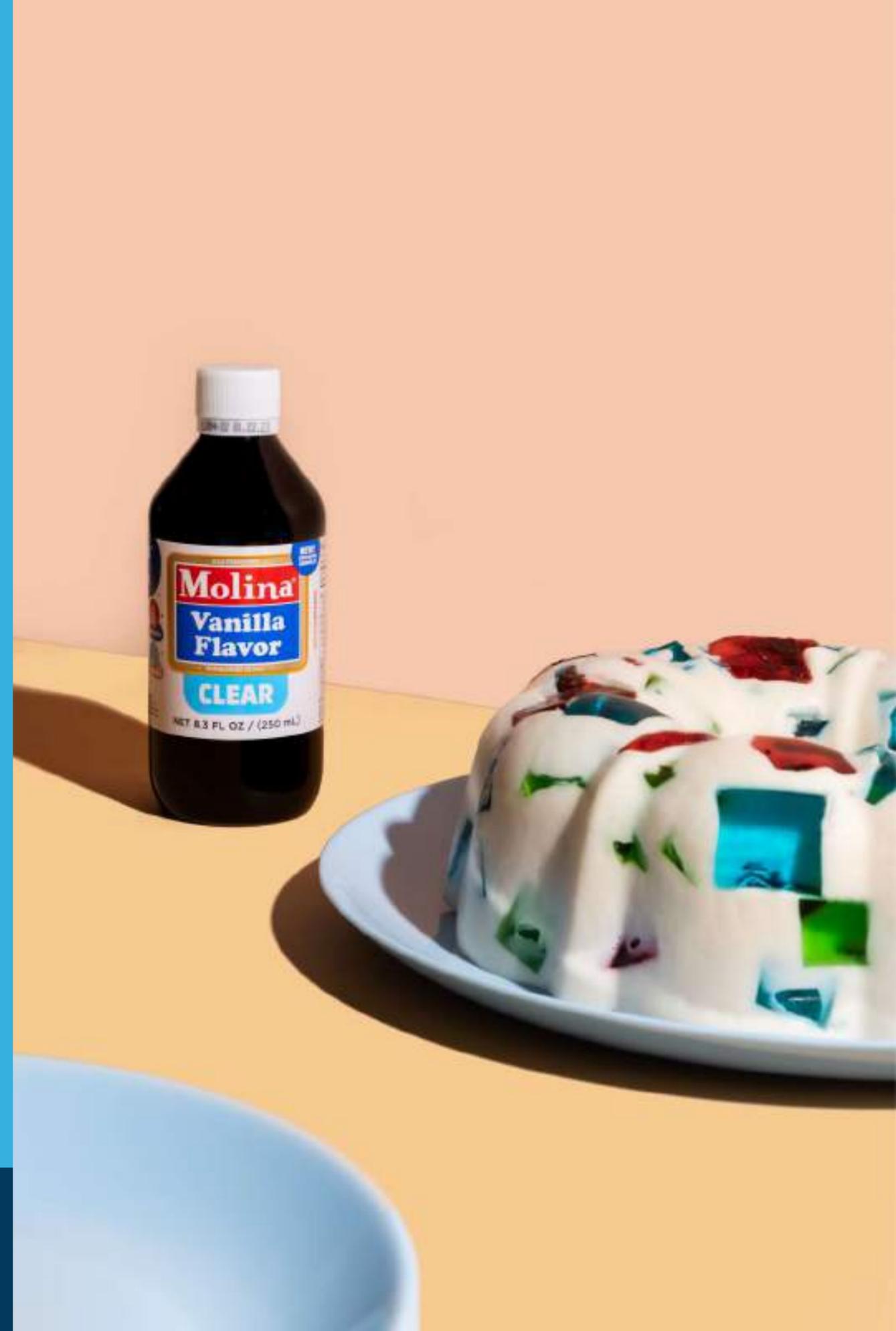
Vanilla flavor.

Clear vanilla flavor, the perfect ingredient to optimize flavor for recipes resulting in a delicious vanilla taste without coloring



**NET WEIGHT:**

**4 FL OZ, 8.3 FL OZ, 16.6 FL OZ, 33.3 FL OZ,  
1.06 GAL, 5.28 GAL, 13.21 GAL**

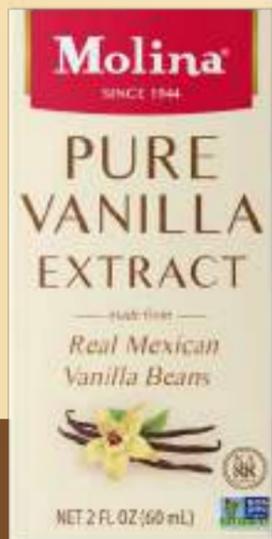




# MOLINA

## PURE VANILLA EXTRACT

Authentic pure vanilla extract, expertly made from hand-selected Mexican vanilla beans for rich, full-bodied flavor. Perfect for preparing the finest bakery, pastries, gourmet meals and cocktails.



**NET WEIGHT:  
2 FL OZ**



Molina

COCOA  
POWDER

# MOLINA COCOA POWDER

Cocoa powder made from a premium selection of cocoa beans, carefully roasted and ground to deliver its distinctive flavor.



NET WEIGHT:  
8 OZ, 5 lb.



**SPLASH IT  
WITH  **MOLINA<sup>®</sup>  
VANILLA!****

**GET IN TOUCH!**

**PRODUCTOS UVAVIÑA MÉXICO**

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