

Contents

1 The Commercial Survival of Natural Vanilla
Rick Brownell
Trying times in the history of natural vanilla: economic and other factors have combined to greatly reduce global demand for natural vanilla. What is the future for natural vanilla?

5 The Vanilla Business in Madagascar
Julia Rajaonarison
A view from a private entrepreneur

11 The Market for Natural Vanilla in 2005 and Beyond
Henry Todd, Jr.

An analysis of the international market with particular emphasis on the market maker, Madagascar

Indian Vanilla

TV John

Cultivation, curing and economic aspect of India-grown vanilla

Vanilla Cultivation

Arvind S. Ranadive

New vanilla plantations are established in Costa Rica, Guatemala, Uganda and other geographic regions. Opportunities and challenges

Vanilla in Indonesia

Francois Bernard

The history, present and future of the vanilla industry across the archipelago

Analytical Approaches to Vanilla Quality and Authentication

Patrick Hoffman et al.

A variety of analytical techniques have been developed and applied to vanilla products in order to establish quality and assure authenticity

Extraction of Flavor from Vanilla Beans

Dennis Heldman

Principles of extraction and recovery of flavor from cured vanilla bean

The Use of Vanilla in Ice Cream

J. Mark Black

Selection criteria for a signature profile

The Various Uses of Vanilla in Perfumery

Felix Buccellato

A wide category of perfumes uses vanilla as a base and the even wider use as a modifier

Development of Vanillin-Bearing Placental Trichomes in *Vanilla planifolia*

James C. French

Development of hair-like placental trichomes in *Vanilla planifolia* and their role in the biosynthesis of vanillin

Enzymes Involved in Curing Vanilla

Mark. J. W. Dignum et al.

The curing process of vanilla beans involves the activity of glucosidases, which catalyze the formation of the prized vanilla flavor

Recent Advances in the Systematic Biology of Vanilla and Related Orchids (Orchidaceae: subfamily Vanilloideae)

Kenneth M. Cameron

A summary of contemporary research

Hydrolysis of Glucovanillin by β -Glucosidase During Curing of Vanilla Bean (*Vanilla planifolia* Andrews)

Eric Odoux et al.

The evidence and significance of β -glucosidase in producing vanillin