

DESIGNER:  
Barbara Bigosińska  
ASSISTANCE:  
Diana Ovezee

Vanilla  
Mono

aaaaaa

Vanilla Mono is a monospaced companion of Vanilla Sans. The family is crafted for modern designers and coding environments. Clean design excels in various applications, offering high legibility and an understated sophistication. With additional arrows, symbols, and circled numerals, Vanilla Mono simplifies creating hierarchies and enhancing UX design. The typeface includes several alternates for characters like a, g, l, G, and J, allowing for a swift vibe change. As a bonus, Vanilla Mono features 26 unique patterns, assigned to uppercase letters (A-Z via Stylistic Set 7), sparking creative possibilities. Elevate your typography with Vanilla Mono – where geometry meets modernity.

---

Glyph count: 588

---

Language support:

|            |                |               |
|------------|----------------|---------------|
| Afrikaans  | Italian        | Romansh       |
| Albanian   | Jola-Fonyi     | Rombo         |
| Asu        | Kabuverdianu   | Rundi         |
| Basque     | Kalenjin       | Rwa           |
| Bemba      | Kinyarwanda    | Samburu       |
| Bena       | Latvian        | Sango         |
| Bosnian    | Lithuanian     | Sangu         |
| Breton     | Low German     | Scottish      |
| Catalan    | Lower Sorbian  | Gaelic        |
| Chiga      | Luo            | Sena          |
| Colognian  | Luxembourgish  | Shambala      |
| Cornish    | Luyia          | Shona         |
| Croatian   | Machame        | Slovak        |
| Czech      | Makhuwa-Meetto | Slovenian     |
| Danish     | Makonde        | Soga          |
| Dutch      | Malagasy       | Somali        |
| English    | Malay          | Spanish       |
| Estonian   | Maltese        | Swahili       |
| Faroese    | Manx           | Swedish       |
| Filipino   | Morisyen       | Swiss         |
| Finnish    | North Ndebele  | German        |
| French     | Northern Sami  | Taita         |
| Friulian   | Norwegian      | Teso          |
| Galician   | Bokmål         | Turkish       |
| Ganda      | Norwegian      | Turkmen       |
| German     | Nynorsk        | Upper Sorbian |
| Gusii      | Nyankole       | Vunjo         |
| Hungarian  | Oromo          | Welsh         |
| Icelandic  | Polish         | Western       |
| Inari Sami | Portuguese     | Frisian Wolof |
| Indonesian | Quechua        | Zulu          |
| Irish      | Romanian       |               |

0 G r â p h i g u e

Capitals are slightly shorter than ascenders

Large diacritical marks

Relatively low contrast

Large title and generous width

Moderate x-height

Available alternate "G" with a spur

G → G

Available alternate single-storey "a"

a → a

Available alternate double-storey "g"

g → g

Available white and black circled numerals

0 → 0 → 0

Available boxed numeral feature

((5394)) → 5394 → 5394

# Artificial

#technology #RAM

Register or [log in](#)

In today’s technology, random-access memory takes the form of integrated circuit (IC) chips with MOS (metal-oxide-semiconductor) memory cells.

103948

↑130%

Performa

Sometimes memory modules\* are designed with two or more independent sets of DRAM chips connected to the same address and data buses; each such set

| nuts       | Cal/100g | carbs | fat    | protein |
|------------|----------|-------|--------|---------|
| Almonds    | 612 kcal | 5.7 g | 53.0 g | 24.0 g  |
| Hazelnuts  | 665 kcal | 5.7 g | 63.6 g | 16.3 g  |
| Walnuts    | 723 kcal | 5.7 g | 70.6 g | 16.1 g  |
| Cashews    | 598 kcal | 5.7 g | 47.1 g | 21.0 g  |
| Peanuts    | 607 kcal | 5.7 g | 48.1 g | 29.8 g  |
| Macadamia  | 720 kcal | 5.7 g | 73.0 g | 8.8 g   |
| Brazil nut | 697 kcal | 5.7 g | 68.1 g | 17.0 g  |

## ROMANS

|     |                         |
|-----|-------------------------|
| 100 | Vanilla Mono Thin       |
| 200 | Vanilla Mono ExtraLight |
| 300 | Vanilla Mono Light      |
| 400 | Vanilla Mono Regular    |
| 500 | Vanilla Mono Medium     |
| 700 | Vanilla Mono Bold       |
| 900 | Vanilla Mono Black      |

This font uses variable font technology. In supported apps and browsers you can make use of sliders or custom values to access variations of the fonts. Explore freely weight axes which means that you can decide for any preferred custom weight between Thin and Black.

! For implementation on web see the css style sheet added to the font package

ROMANS

a a a a a a a

100 WEIGHT AXIS 900

Thanks to variable font technology you can choose any custom weight value between 100 and 900.

Vanilla Mono VF

Custom 

Weight  625

# Character Set

A B C D E F G G H I J J K L  
M N O P Q R S T U V W X Y Z

a a b c d e f g g h i j k l l  
m n o p q r s t u v w x y z

0 1 2 3 4 5 6 7 8 9



A B C D E F G H I J K L M N O P Q R S T U V W X Y Z Æ Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ ß à á â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ ß

abcdefghijklmnopqrstuvwxyzáâãäåæçèéêëìíîïðñĳķ  
ĺłŀľńņňñոóœôöõøōōṖṙṛśșşßţțţţúûüùúūůwẂẃẄẅỳÿýžŽžğğğķvẅẘwẍẙÿýžžž

a à á â ã ä å ā ă q g ğ ħ ĩ l ł ľ ŀ ı G Ğ Ġ Ģ J

G Ğ Ġ Ģ J

fi fl

ij íj IJ ÍJ

0123456789

①②③④⑤⑥⑦⑧⑨

0 1 2 3 4 5 6 7 8 9

0123456789

**H 0 1 2 3 4 5 6 7 8 9**

H 0 1 2 3 4 5 6 7 8 9

 $\frac{1}{8} \quad \frac{3}{8} \quad \frac{5}{8} \quad \frac{7}{8}$  $- + < = > \sim \neg \pm \times \div \approx \neq \leq \geq$ 

\$ ¢ £ ¤ ¥ €

. : ; ! i ? & ' " \* « » < > ‘ ’ , “ ” „ # % % ( ) [ ] { } / \ & ¶ + ‡ • … — — — \_ @ \$ | ! © ® ™ ª ° ∂ π Σ √ ∞ ∫

← ↑ → ↓ ↖ ↗ ↘ ↙ ⤵ ⤴ ⤶ ⤷ ⤸ ⤹ ⤺ ⤻ ⤼ ⤽ ⤾ ⤿

▲▶▼◀△▷▽◁■□●○⦿◇▲▶▼◀△▷▽◁■

# OpenType Features

STYLISTIC SET 1: SINGLE-STOREY 'A'

angel → angel  
angel angel

STYLISTIC SET 2: DOUBLE-STOREY 'G'

figure → figure  
figure figure

STYLISTIC SET 3: ALTERNATE LOWER CASE 'L'

re1ax → relax  
re1ax relax

STYLISTIC SET 4: UPPER CASE 'G' WITH SPUR

Ginger → Ginger  
Ginger Ginger

---

STYLISTIC SET 6: ALTERNATE 'J'

Joy → Joy

Joy Joy

## STYLISTIC SET 7: PATTERN IN PLACE OF CAPITAL LETTERS A-Z

ANGEL  
BOURJOIS  
CHLORYDE  
DREAM  
ENDING  
FLOWER  
GINGER  
HYPE  
IDEAS  
JUICE  
KING  
LOVER  
MERCH



NEVER  
OPEN  
PRETTY  
QUEEN  
RAIN  
STAR  
TANGO  
UMBRA  
VIDEO  
WILLING  
XENA  
YOSE  
ZEN



STYLISTIC SET 8: WHITE CIRCLED NUMERALS | STYLISTIC SET 9: BLACK CIRCLED NUMERALS



0123456789  
0123456789



①②③④⑤⑥⑦⑧⑨  
①②③④⑤⑥⑦⑧⑨

CONTEXTUAL ALTERNATES + STYLISTIC SET 8



((129081))



1 2 9 0 8 1

CONTEXTUAL ALTERNATES + STYLISTIC SET 9



((129081))



1 2 9 0 8 1



## SUPERIORS



H0123456789 → H<sup>0 1 2 3 4 5 6 7 8 9</sup>

## INFERIORS



H0123456789 → H<sub>0 1 2 3 4 5 6 7 8 9</sub>

## NUMERATORS



H0123456789 → H<sup>0 1 2 3 4 5 6 7 8 9</sup>

## DENOMINATORS



H0123456789 → H<sub>0 1 2 3 4 5 6 7 8 9</sub>

## FRACTIONS



2/79 1/85



2 / 79 1 / 85

## ORDINALS



3a 3A 2o 20



3<sup>a</sup> 3<sup>A</sup> 2<sup>o</sup> 2<sup>O</sup>

## CASE SENSITIVE FORMS



4-5<6>7»8«9  
¡HOLA!



4-5<6>7»8«9  
¡HOLA!

## LIGATURES



finest  
flight



finest  
flight

## LANGUAGE SPECIFIC FORMS - DUTCH ONLY (DISCRETIONAR LIGATURES)



fijn FIJN  
íjsje ÍJSJE  
ÍJSJE ÍJSJE



fijn FIJN  
íjsje ÍJSJE  
ÍJSJE ÍJSJE

# Text Samples

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-

24/26 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in

18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

24/26 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in

18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

14/18 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered

11/13.2 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion

9/10.8 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that the

7/8.4 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that



18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

14/18 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered

11/13.2 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion

9/10.8 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that the plant could be hand-pollinated.

7/8.4 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian

18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

14/18 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered

11/13.2 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion

9/10.8 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that the

7/8.4 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

18/21.6 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

14/18 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered

11/13.2 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion

9/10.8 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that the

7/8.4 PT

Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that

18/21.6 PT

**Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that**

14/18 PT

**Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered**

9/10.8 PT

**Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that the**

11/13.2 PT

**Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion**

7/8.4 PT

**Vanilla is not autogamous, so pollination is required to make the plants produce the fruit from which the vanilla spice is obtained.<sup>2</sup> In 1837, Belgian botanist Charles François Antoine Morren discovered this fact and pioneered a method of artificially pollinating the plant. The method proved financially unworkable and was not deployed commercially. In 1841, Edmond Albius, a 12-year-old slave who lived on the French island of Réunion in the Indian Ocean, discovered that**

# **Samples in selected languages**

12/14.4 PT

## GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

## FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

## SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

## POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

## SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

## CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený



12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený

12/14.4 PT

GERMAN

**Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst,**

FRENCH

**Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des**

SPANISH

**En botánica, el término nuez (o núcula) se aplica a un fruto seco indehisciente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el**

POLISH

**Orzech (nux) - rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka**

SWEDISH

**Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en**

CZECH

**Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený**

# Examples of use

ROBOTIC MIND

ISSUE NO. 45379850429

\$35,655 / US

Delete

Iceland's restless volcanoes

Chemiluminescence

⑦: Enigma

¶ The funeral of Britain's longest-ruling monarch concludes a life exemplified by a personal motto of "I serve."

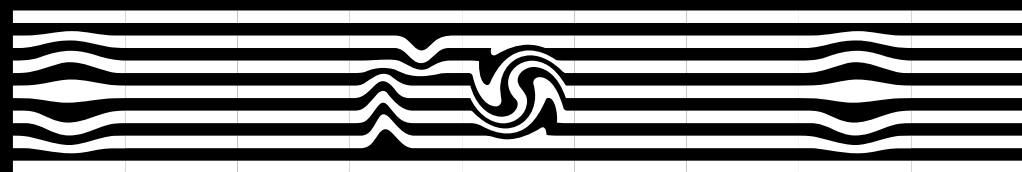
Ministers of WAR

3-Anarchy\*

Proceeding

'Like a prayer'

CHAPTER 15



A Turkish researcher thinks he's found a botanical survivor.

DIVERSIFY

917.01%

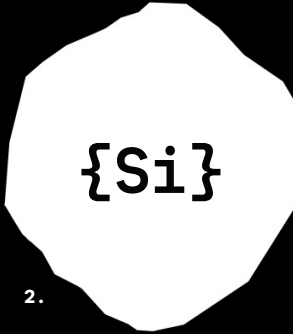


SPEC↴/▷8

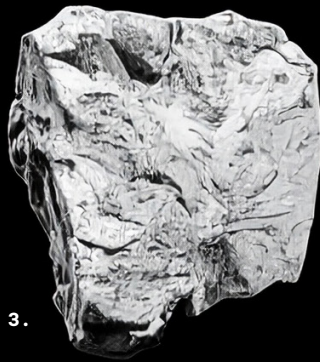




1.



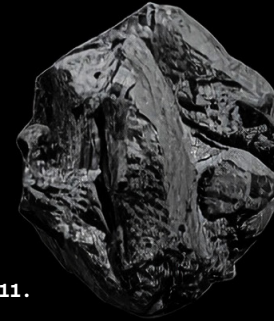
2.



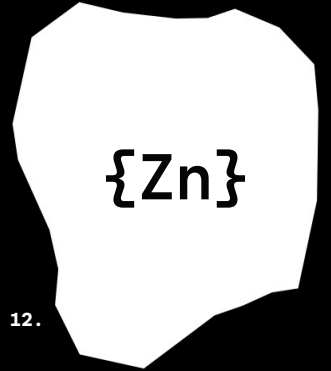
3.



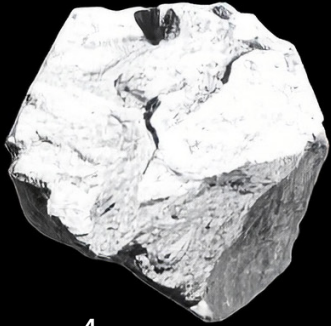
10.



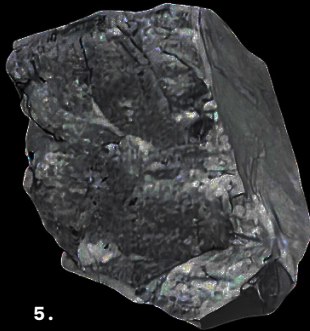
11.



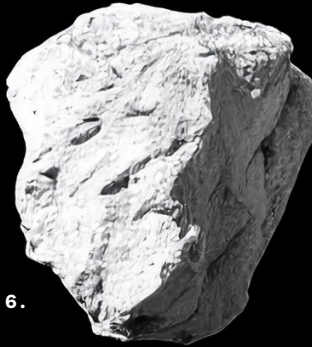
12.



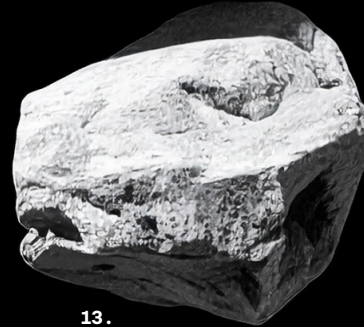
4.



5.



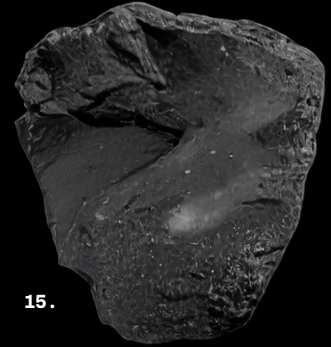
6.



13.



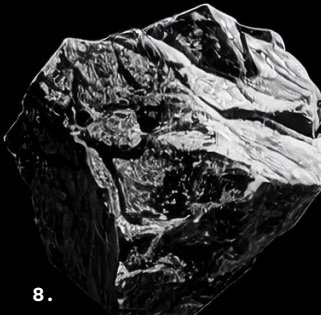
14.



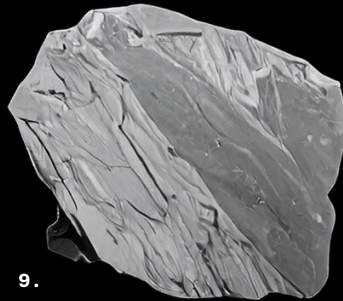
15.



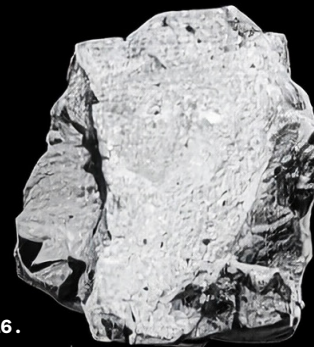
7.



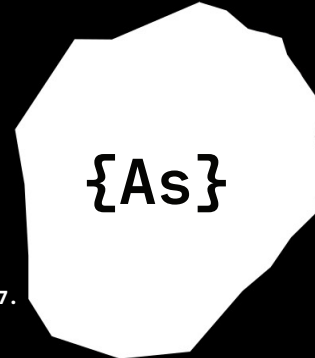
8.



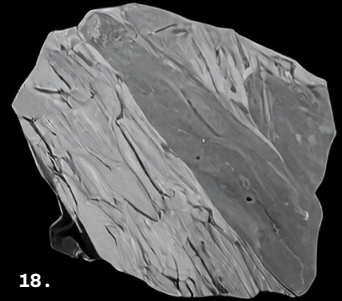
9.



16.



17.



18.

{Si}

{Zn}

{As}

1. Silicate matrix & crystalline inclusions
2. Pure silicon crystal, industrial grade
3. Metamorphic rock with iron traces
4. Quartzite with layered mineral growth
5. Aluminum-rich sedimentary composite

6. Calcium silicate with minor erosion
7. Magnesium carbonate, naturally weathered
8. Oxidized feldspar with mica pockets
9. Manganese cluster with surface pitting
10. Cobalt-rich ore, raw extracted form

11. Copper sulfate vein, semi-purified
12. Zinc-bearing stone with smooth fracture
13. Iron oxide chunk, weathered edges
14. Chromium ore with grainy texture

15. Lead sulfide crystal, semi-reflective
16. Vanadium deposit, matte granular surface
17. Arsenic compound with rough matrix
18. Nickel-rich silicate, natural cleavage

{Cooder}



Ag



47

|                      |                       |                       |
|----------------------|-----------------------|-----------------------|
| 1<br>H<br>Hydrogen   |                       |                       |
| 3<br>Li<br>Lithium   | 4<br>Be<br>Beryllium  |                       |
| 11<br>Na<br>Sodium   | 12<br>Mg<br>Magnesium |                       |
| 19<br>K<br>Potassium | 20<br>Ca<br>Calcium   | 21<br>Sc<br>Scandium  |
| 37<br>Rb<br>Rubidium | 38<br>Sr<br>Strontium | 39<br>Y<br>Yttrium    |
| 55<br>Cs<br>Cesium   | 56<br>Ba<br>Barium    | 57<br>La<br>Lanthanum |
| 87<br>Fr<br>Francium | 88<br>Ra<br>Radium    | 89<br>Ac<br>Actinium  |

|                            |                      |                         |                        |                       |                         |
|----------------------------|----------------------|-------------------------|------------------------|-----------------------|-------------------------|
| 22<br>Ti<br>Titanium       | 23<br>V<br>Vanadium  | 24<br>Cr<br>Chromium    | 25<br>Mn<br>Manganese  | 26<br>Fe<br>Iron      | 27<br>Co<br>Cobalt      |
| 40<br>Zr<br>Zirconium      | 41<br>Nb<br>Niobium  | 42<br>Mo<br>Molybdenum  | 43<br>Tc<br>Technetium | 44<br>Ru<br>Ruthenium | 45<br>Rh<br>Rhodium     |
| 72<br>Hf<br>Hafnium        | 73<br>Ta<br>Tantalum | 74<br>W<br>Tungsten     | 75<br>Re<br>Rhenium    | 76<br>Os<br>Osmium    | 77<br>Ir<br>Iridium     |
| 104<br>Rf<br>Rutherfordium | 105<br>Db<br>Dubnium | 106<br>Sg<br>Seaborgium | 107<br>Bh<br>Bohrium   | 108<br>Hs<br>Hassium  | 109<br>Mt<br>Meitnerium |

|                     |                          |                       |                        |                       |                       |
|---------------------|--------------------------|-----------------------|------------------------|-----------------------|-----------------------|
| 58<br>Ce<br>Cerium  | 59<br>Pr<br>Praseodymium | 60<br>Nd<br>Neodymium | 61<br>Pm<br>Promethium | 62<br>Sm<br>Samarium  | 63<br>Eu<br>Europium  |
| 90<br>Th<br>Thorium | 91<br>Pa<br>Protactinium | 92<br>U<br>Uranium    | 93<br>Np<br>Neptunium  | 94<br>Pu<br>Plutonium | 95<br>Am<br>Americium |



**NEXT →**



Labels in this specimen are set in Vanilla Mono from Blast Foundry

[www.blast-foundry.com](http://www.blast-foundry.com) ► [info@blast-foundry.com](mailto:info@blast-foundry.com) ◀ Instagram: [@blast\\_foundry](https://www.instagram.com/blast_foundry)