

ORGANIC VANILLA BEAN PASTE

NOROHY

MADAGASCAR



VANIFUSION



A fusion of the entire vanilla bean, cane sugar and no additives or flavor enhancers!



A texture that's easy to measure out
5g paste = 3g vanilla beans



A recipe co-developed with chefs



Selected Madagascar vanilla beans



Made in France
100g jar



100% recyclable pot



Certified organic

Instantly flavor your recipes with the aromatic richness of Bourbon vanilla from Madagascar. VANIFUSION vanilla bean paste combines ground vanilla beans, vanilla extract with a touch of crunch from seeds, and a little cane sugar. A naturally fragrant blend that's easy to incorporate into your recipes.



Chef's tip:
For easier measuring out and better preservation, store in the freezer.

PACKAGING **CODE**

100g jar 44996

INGREDIENTS **USE WITHIN****

Cane sugar syrup*, Vanilla concentrate*, Powdered vanilla beans*, Exhausted vanilla beans* 18 months

STORAGE **AMOUNT**

Before opening, store in original packaging, in a dry place away from light and heat. After opening, store at 40°F (4°C) or 0°F (-18°C). 5 to 12 g/Kg preparation. More information and recipes at www.norohy.com

*Product made using organic farming techniques
**Calculated based on the date of manufacture

