

ORGANIC BOURBON VANILLA BEAN POWDER

MADAGASCAR



In order to express Madagascan Bourbon vanilla's full aromatic intensity, we have selected **whole organic beans with woody inflections and intense vanilla notes**. Our finely ground, easy-to-measure vanilla powder is ideal for chocolate, baking or pastry applications!



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PACKAGING

500g bag
15kg bag

CODE

29626
25637

STORING

Store well sealed in its original packaging, in a dry place away from light and heat.

RECOMMENDED DOSAGE

3-6g per kg of preparation

INGREDIENTS

Organic Bourbon vanilla bean powder

USE WITHIN*

12 months

*Calculated based on the date of manufacture

FINELY GROUND ORGANIC BOURBON VANILLA BEANS, FOR INTENSELY WOODY NOTES



Particle size
500 microns



Recyclable bag



Recommended dosage:
3-6g per kg of preparation
1 Norohy measuring spoon =
3g of powder



Selected single origin
Madagascan beans
Bean traceability



VALRHONA
SELECTION