

COCOA BUTTER in TADOKA: an essential secondary ingredient!

NOROHY
· BOLD, PURE VANILLA ·

PRICE BREAKDOWN

Because transparency is one of our core values, we have broken down the cost of one single-use one-step TADOKA gem. Cocoa butter represents no more than 5.5% of the price of TADOKA!

COCOA BUTTER ALLOWS US TO:

- **bold** our single-use one-step vanilla into an innovative, **iconic shape**;
- **capture** all the vanilla's **aromatic complexity** ;
- **store** our product for future use, even after opening.

Most importantly, it's a NEW WAY FOR YOU TO EXPLORE VANILLA AS AN INGREDIENT!

- It's **easy to use** — in a few seconds you can **flavor your creation with one gem, melted hot or grated cold**.

Use the one-step vanilla gem for **decoration or seasoning**.

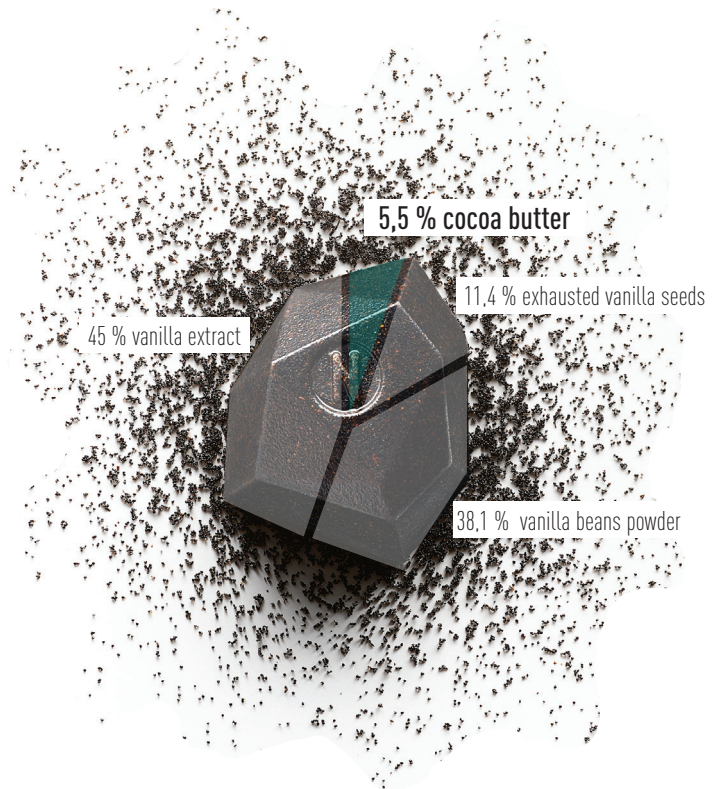
Cocoa butter is ideal for cooking due to its very high resistance to heat (445°F / 230°C).

- Our vanilla gems is **sugar free**, so you can **use them in savory dishes**, a realm until now accessible to only the raw product, vanilla beans.

THE FOOD COST APPROACH

PRODUCT	PRICE	AMOUNT	FOOD COST	AVERAGE FOOD COST
TADOKA, the perfect dose of vanilla	250 € / Kg	4 à 8 g / Kg	1 à 2€ / Kg	1,5 € / Kg
Madagascar Vanilla bean	205 € / Kg	4 à 8 g / Kg	0,80 à 1,59 € / Kg	1,2€ / Kg
Papoua-New-Guinea vanilla bean paste	260 € / Kg	5 à 12 g / Kg	1,18 à 2,82€ / Kg	2 € / Kg

Prices observed on February 1, 2024.



What about the taste?

No compromise on flavor — you get **intense, unmatched aromatic power** with **high vanillin content**.

What's more, this perfect dose brings you **the unique taste created by blending two vanilla varieties, Planifolia and Tahitensis**.

In conclusion, cocoa butter is the medium that makes it possible for TADOKA to keep all its promises!

