

ORGANIC VANILLA BEANS PASTE

MADAGASCAR



When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this inimitable complexity and create true harmony between flavors.

We know how important it is to maintain the rate of production in the lab while controlling the cost of raw materials in your recipes. Supporting you every day in aiming for a more balanced and enlightened use of vanilla is part of our mission.



In collaboration with pastry chefs from L'École Valrhona and clients who are passionate about vanilla, we have spent several months developing THE recipe that brings together all the parts of the bean and reveals all its aromatic complexity. In one simple step, instantly add the delicate and intense character of Bourbon vanilla from Madagascar to your creations.

PACKAGING

500g tub

CODE

34283

STORING

Store well sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C or -18°C

RECOMMENDED DOSAGE

5 to 12g/kg weight. Find all our dosage tips for your recipes depending on the intensity you want to give your creations on our website www.norohy.com

INGREDIENTS

Cane sugar syrup*, Vanilla concentrate* (15%), Powdered vanilla bean* (11%), Exhausted vanilla seeds*, Cane sugar*

USE WITHIN**

12 months

*Product made using organic farming techniques

**Calculated based on the date of manufacture

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IN ONE SIMPLE STEP, ADD ALL THE COMPLEXITY OF VANILLA FROM MADAGASCAR TO YOUR CREATIONS



A fusion of all the parts of a vanilla bean.
A recipe without additives or flavor enhancers



Easy to dose texture
5g of paste = 3g of beans



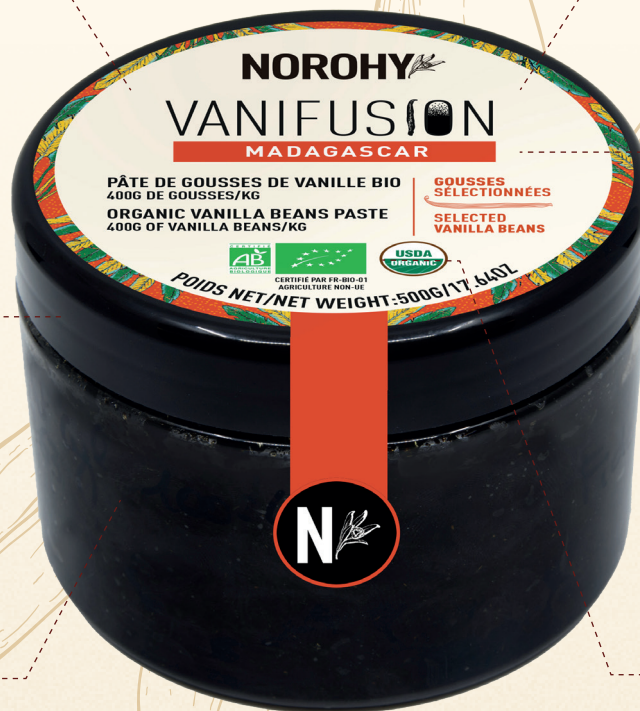
A recipe co-developed with chefs



Selected single origin
Madagascan beans



100% recyclable tub



“
When I tried Norohy’s VANIFUSION organic vanilla bean paste,
I found all the freshness and aromatic complexity of the bean
in a convenient and easy-to-use product.
”

Christophe Roussel, Pastry Chef in La Baule (Loire-Atlantique, France)

Made in France
500g tub

VANIFUSION: ALL THE PARTS OF A VANILLA BEAN COMBINED IN AN EASY TO DOSE PASTE

VANILLA CONCENTRATE



For adding highly aromatic, full-bodied, vanilla notes. Made using mature pods

+

POWDERED VANILLA BEANS



For the unmistakably woody notes of the beans



+

EXHAUSTED VANILLA SEEDS



For a striking visual effect in your creations

+

CANE SUGAR



For easier dosage and storage

+

VALRHONA
SELECTION

Customer Services: scvalrhona@valrhona.fr — +33 (0)4 75 09 26 38 — [f](https://www.facebook.com/norohyvanille) [i](https://www.instagram.com/norohyvanille) @norohyvanille — www.norohy.com