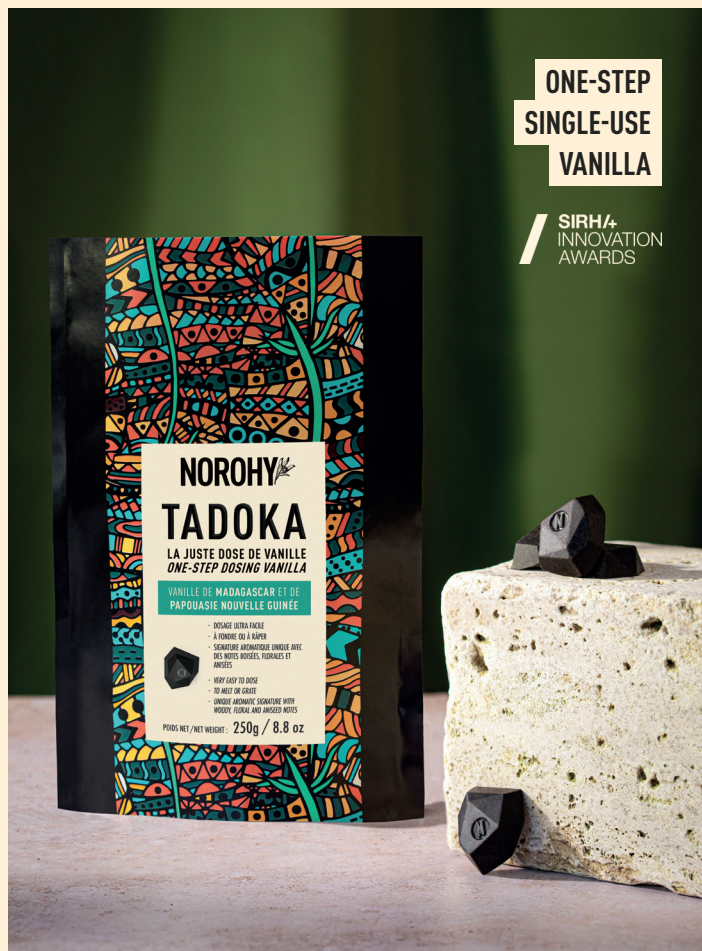


TADOKA, ONE-STEP SINGLE-USE VANILLA



MADAGASCAR
PAPUA NEW GUINEA

At Norohy, we're conscious of the challenges that our professional food service customers have to contend with on a daily basis. That's why we have created our one-step single-use vanilla, a punchy concentrate of two varieties of vanilla for total ease of use in all types of preparations. We're giving you a **new way to use vanilla** with the one-step single-use vanilla of **solid product for melting or grating**. In collaboration with customers who are passionate about vanilla, we experimented with all kinds of ways of finding the **perfect aromatic balance between the Planifolia and Tahitensis varieties**. Their feedback was unanimous. After trying out the product, they said they loved **how easy it was to use** in recipes without compromising on flavor, and they were convinced by how it helped them to manage their cost price (as it produces zero waste and a precise, repeatable measure of product). This innovation also enables our restaurateur customers to explore vanilla's uses in savory preparations, where previously they were limited to using vanilla beans (the raw product). We also wanted to endow this innovation with the **ground-breaking, iconic shape** of a precious gem, emphasizing **vanilla's raw sophistication**.



A UNIQUE COMBINATION OF THE PLANIFOLIA AND TAHITENSIS VARIETIES IN A SINGLE DOSE



PACKAGING

250g bag

INGREDIENTS

Beans origin: Madagascar and Papua New Guinea. Cocoa butter (53%), vanilla beans powder (25%), vanilla concentrate (12%), exhausted vanilla seeds.

CODE

41835

USE WITHIN*

12 months

STORING

Store well sealed in its original packaging, in a dry place away from light, between 60°F and 65°F (16°C and 18°C).

*Calculated based on the date of manufacture

RECOMMENDED AMOUNT

1 dose = 4g
1 to 2 dose(s) per kg of preparation
More information and recipes at www.norohy.com



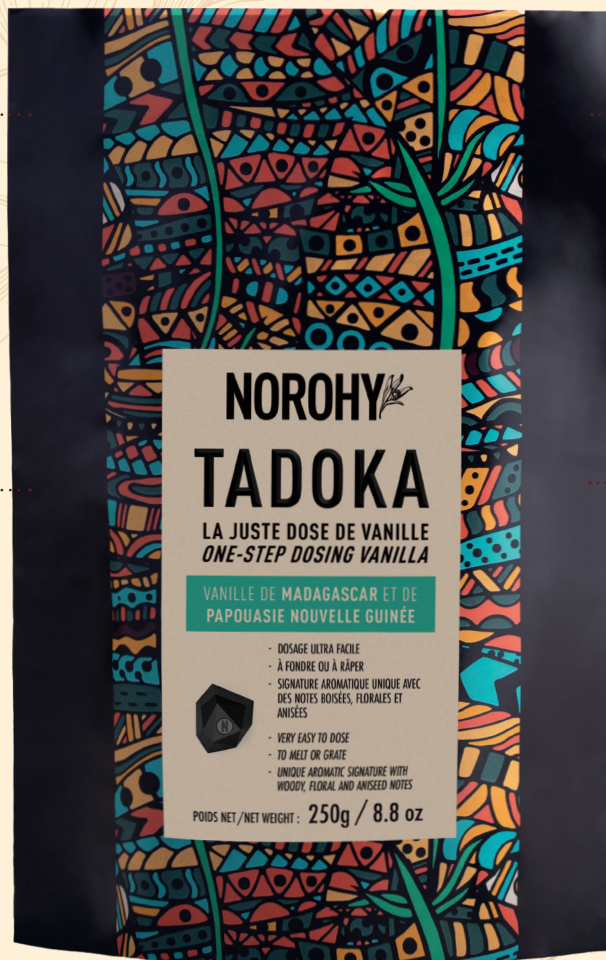
IN JUST ONE STEP, ADD THE PERFECT DOSE OF VANILLA WITH **WOODY, FLORAL AND ANISEED NOTES**



A Clean Label
recipe



A recipe co-developed
with chefs



Ultra-easy to melt or grate:
1 to 2 doses per kg of
preparation 1 dose = 4g



A unique aromatic
signature from
Madagascar and Papua
New Guinea,
with the perfect blend of
Planifolia and Tahitensis
varieties

The name TADOKA:

- from [TADA] = Perfectly proportioned / meeting-point in Malagasy
- and [AUKA] = Easy in Papuan

**SIRH+
INNOVATION
AWARDS**

VALRHONA
SELECTION