

VAKANA

VANILLA PEARLS

NOROHY

MADAGASCAR



100% vanilla, 100% intense



100% vanilla, 100% intense
Ultra-concentrated 3g of pearls
= 4g of beans
Recommended amount: 3 to 5g per kg



A SUGAR-FREE clean label product
developed with chefs



100% recycled and recyclable
RPET jar

Made in France
500g jar



With natural vanilla seeds
for extra intensity



Planifolia vanilla beans
Origin: Madagascar



Intense, well-rounded,
indulgent vanilla notes

Norohy has designed Vakana so that you can enjoy 100% vanilla paste at its most excellent. Its name comes from a Malagasy word referring to a string of pearls that makes up a necklace, in much the same way that intensely flavorsome vanilla seeds come together to add the perfect final touch to your recipes. Get to know a little aromatic gem that's perfect for making sure your creations exude Madagascan vanilla beans' rich flavors.



PACKAGING	CODE
500g jar	51396
100 g jar	51397
CHARACTERISTICS	USE WITHIN**:
Non-exhausted vanilla seeds*, vanilla concentrate*.	12 months
STORAGE	AMOUNT
Store sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C (40°F) or -18°C (0°F).	3 - 5 g/kg weight. Find all our tips for quantifying our recipes to suit the intensity you want to give your creations at www.norohy.com
*Product made using organic farming techniques	
**Calculated based on the date of manufacture	

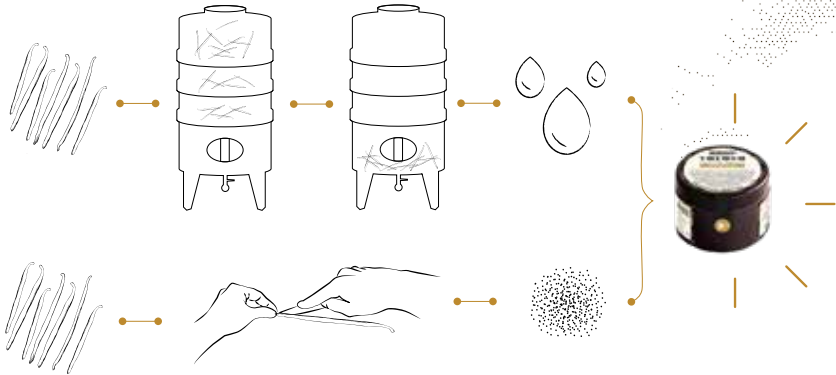


A 100% VANILLA RECIPE



NOROHY

A long, meticulous manufacturing process



Vanilla oleoresin (vanilla concentrate)

Natural vanilla seeds (non-exhausted)



Norohy has designed a 100% vanilla, 100% intense clean label sugar-free recipe. It uses just two ingredients, both of them naturally highly flavored. They are oleoresin (a vanilla concentrate made by extracting macerated beans) and vanilla seeds. We have opted to use natural seeds, rather than exhausted vanilla. Instead of being extracted, these seeds come straight from split and scored beans. Natural vanilla seeds retain all their aromatic power. This is why Norohy vanilla pearls guarantee you unprecedented levels of intensity.

Uses & food pairings

Give your recipes the unmistakably intense and indulgent notes of Madagascan vanilla. Reduce the number of tasks you have to do in the kitchen, so that you can concentrate on your real job: designing and making indulgent food! Break through new boundaries with Norohy vanilla pearls. This sugar-free product works as well in sweet products as it does in savorys.

Try it in pastries with fruit, nuts, spices and floral waters, including rose and orange blossom. It also brings a certain mellowness to coffee-flavored pastries. Last but not least, it pairs well with fish, shellfish, white meat, carrots and varieties of artichoke including Jerusalem artichokes.

