

ORGANIC ROSE WATER

NOROHY

BULGARIA KAZANLAK



LIGHTLY ZESTY NOTES OF FRESH FLOWERS



Specific double distillation process to ensure aromatic potential when used in recipes



Recommended amount
30 to 50 g per kg preparation



750ml 100% recycled & recyclable
RPET bottle



Concentration of essence
guaranteed at time of bottling



Damask roses hand-picked in the Kazanlak region of Bulgaria



Certified organic

In the heart of **Bulgaria's Rose Valley**, these flowers are biodynamically grown and meticulously hand-picked.

Distillation is the process of extracting delicate aromas from fresh flowers and transferring them to floral water. This traditional process allows you to **instantly** and **naturally** flavor your dishes, pastries, ice creams and chocolates.

Rosewater is ideal for **infusing your recipes** with notes of fresh flowers and a hint of zest! Let rose-flavored macaroons, yoghurts, flans, mousses and ganaches take you on a delightful sensory voyage.



PACKAGING	CODE
750 ml bottle	445/48
INGREDIENTS	USE WITHIN**:
Rose water*, acidifier: citric acid (E330)	12 months
STORAGE	AMOUNT
Before opening, store in original packaging, in a dry place away from light and heat. After opening, store at 40°F (4°C) and use within 3 months.	30 to 50 g per kg of preparation. More information and recipes at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture



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The **Damask rose**, originally from Syria, has been grown since ancient times. This flower is said to have been brought to Europe during the Crusades. Since then, its cultivation spread through the continent, first in Turkey, then in Bulgaria, where the expertise in growing flowers and climate are ideal.

Its exceptional fragrance makes it an emblematic flower in the perfume, aromatherapy and gastronomy sectors.

In the heart of Bulgaria's Rose Valley, these precious blooms are grown biodynamically. **Hand-picked in the early morning**, the fresh flowers are **distilled less than 20 km from the fields**.

During the distillation process, rose petals are mixed with water and brought to a boil. The aromatic molecules evaporate and rise into the distillation column, where they cool and condense, returning to the liquid state to be collected.

The resulting hydrosol is called rose water, natural rose aroma or distilled rose water.

The careful selection of flowers, good growing practices and rigorous distillation process enable Norohy to **certify the essence content of this rose water at the time of bottling**.

Instantly flavor your culinary creations (pastries, ice creams, cocktails, etc.), for fresh, delicately zesty floral notes that echo childhood memories.

Suggested uses: macarons, cocktails, ice cream, yoghurt, cheesecake, mousse, ganache, glazes oriental pastries, and more.

Recommended combinations: citrus fruit (lemon, orange, tangerine, etc.), apple, grapefruit, lychee, pomegranate, redcurrant, raspberry, strawberry, watermelon, fig, pistachio, pine nuts, almond, honey, cardamom, ginger, dairy products, beet, fennel, etc.

FOCUS ON THE DISTILLING PROCESS

