

ALCOHOL FREE

MADAGASCAR BOURBON PURE VANILLA

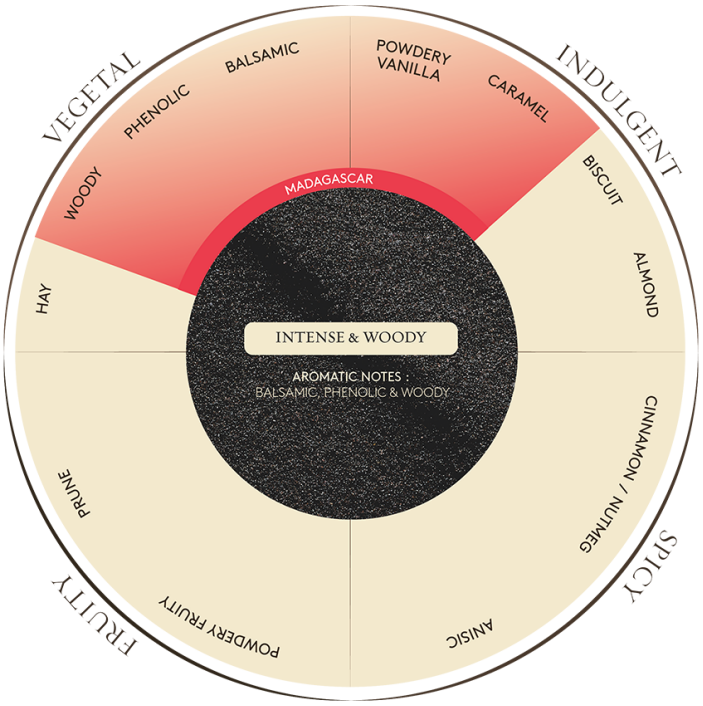
PURE VANILLA FROM BEAN TO EXTRACTS, INTENSE AND WOODY

Typical aromatic intensity of **Madagascar Bourbon vanilla** with **balsamic, phenolic and woody notes**. Its single origin enhances all classics of the fine pastry and your creations.

Ready to use and easy to measure out, it can be poured directly into preparations, without prior infusion.

Packaging

PET Bottle - 1L (33.8 oz)
Jug - 1GL



Tips from the Brand

Directions for use:
For use in all types of applications, sweet and savory, hot and cold: ice creams, pastry creams and custards, mousses, sponge cake, biscuits, fruit preparations, chocolate ganache, sauces, etc

Recommended dosage:
2% by weight
Shake well before use

Directions for storage:
Refrigerate after opening

The added value:
Add value to your creations by promoting the use of single origin Madagascar Bourbon Vanilla

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