



PRODUCT SHEET

VANILLA EXTRACT 100%

95 % of the pod's aroma

Pure vanilla concentrate · Vanilla planifolia · Madagascar beans

VANILLIN
≈ 3 %

“An infusion takes what it can reach. Our extraction takes the rest as well”

Split a pod, steep it twenty minutes in cream and lift it out: still black, still heavy, still fragrant. What you can smell on it never reached your cream.

IN THE KITCHEN

From 3 g / L

of finished preparation, or per kilo of batter hot or cold, with no infusion

IT WORKS WHERE A POD CANNOT

A sablé, a macaron, a brioche, there is no liquid to infuse into. A pod is unusable. This goes straight into the mass, disperses evenly, and changes neither texture nor hydration.

A FEW DROPS ARE ENOUGH

They flavour, a sablé, a macaron or a sweet pastry, where there is nothing to infuse into.

NOTHING TO PREPARE, NOTHING TO THROW

No splitting, no scraping, no straining, no spent pods. It goes in and that's it.

SPECIFICATIONS

Composition	vanilla extract, 100 %
Vanillin	≈ 3 %
Extraction	whole pod, seeds included
Appearance	brown, very viscous
Allergens	none
GMO	none
Formats	100 ml - 1L
Shelf life	2 years

STORAGE

Cool and dry, away from light. Two years from manufacture.

HOW IT'S MADE

01 The whole pod Cured pods, cryogenically ground. Freezing prevents the heat of milling from driving off the volatiles.	02 Ethanol Counter-current extraction. Ethanol reaches both the water-soluble and fat-soluble fractions the full spectrum.	03 Evaporation Drawn off under reduced pressure, far below boiling point. The aromatics stay behind instead of leaving with the solvent.	04 The concentrate Brown, syrupy, ≈3% vanillin. Nothing added, nothing standardised.
--	--	--	--

WHERE IT WORKS

Creams

crème anglaise, pastry cream, crème brûlée

Baking

cake, madeleine, sablé, brioche

Frozen

ice cream, gelato, sorbet

Syrups

baba, poached pears, fruit purées

Chocolate

ganache, praliné, caramel

Cold

chantilly, mousses, yoghurt