



Bourbon Vanilla Gourmet Extract with Seeds

Discover the rich flavor of Bourbon vanilla extract, enhanced with authentic vanilla seeds for an artisanal touch. Perfect for sweet or savory creations, it's ready to use, adding depth and visual appeal to your recipes effortlessly.



NATURAL ORIGINS

Made from premium Bourbon vanilla beans from Madagascar.

ARTISANAL TOUCH

Infused with real vanilla seeds for added elegance.

VERSATILITY

Perfect for a variety of sweet and savory recipes.

LABELING ADVANTAGE

Allows your creations to proudly display "Made with Bourbon Vanilla from Madagascar".

ALLERGEN-FRIENDLY

Free from common allergens and GMOs.



APPLICATIONS:

Perfect for a wide range of applications, our Bourbon vanilla extract is ideal for ice creams, custards, pastries, chocolate ganaches, fruit preparations, and even savory sauces. Its rich aroma and authentic vanilla seeds add a touch of sophistication to any creation.

RECOMMENDED DOSAGE:

Use 20 g of vanilla extract per kilogram for optimal flavor.

STORAGE INSTRUCTIONS:

Store in a cool, dry place, away from direct sunlight and heat. Refrigerate after opening and ensure the container is tightly sealed to maintain freshness.

INGREDIENTS:

Glucose Syrup, Natural Flavouring (Bourbon Vanilla Extract), Glycerin, Vanilla Seeds

PACKAGING:

PET 1 L, PET 500 ML, PET 200 ML, PET 100 ML