

104164 - Vanifusion Vanilla Beans Paste



Discover VaniFusion: A recipe co-developed with chefs, integrating all the elements of the vanilla bean, to reveal all of its aromatic complexity. In a single gesture, instantly bring to your creations the delicate and intense character of Bourbon vanilla from Madagascar. This vanilla paste is a food product and should not be consumed as it is.



MARKETING

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Nutrition Facts

100 Servings per container

Serving Size 5.0 GR

Amount Per Serving
Calories 0

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
34283	03395328730157	1/1.10 LB				
Brand	Brand Owner	GPC Description				
Norohy	Valrhona Inc.	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
1.3 LBR	1.1 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.17 INH	9.17 INH	4.8 INH	0.23 FTQ	13x15	237 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Store well sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C or -18°C during 4 months. ---UNIT UPC: 3395328489406---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - N
- Soybean - MC
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cane sugar syrup*, vanilla extract*(15%), vanilla beans powder*(11%), exhausted vanilla seeds*, cane sugar* (*issus de l'agriculture biologique)

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PREPARATION & COOKING SUGGESTIONS

5 to 12g/kg weight. More informations and recipes on the website www.norohy.com

SERVING SUGGESTIONS

Use in food service for all applications in pastry, chocolate, ice cream, catering, confectionery. This vanilla bean paste can also be used to enhance savory dishes. 5 to 12g/kg weight. More informations and recipes on the website www.norohy.com

MORE INFORMATION