



EURO
VANILLE

Natural Vanilla liquid extract

The Bourbon vanilla extract from Madagascar is characterized by fruity-grape, spicy and woody flavour notes. Its texture is slightly thick and its taste intense.



Natural vanilla extract process

Over 170 aromatic molecules make up the famous vanilla flavour, the most prominent one being vanillin. These molecules are extracted using the following process. First the vanilla pods are partly ground and then left to steep in a mixture of alcohol and water. This process has to be repeated a number of times in order to extract the vanillin completely. This leaves an alcoholic solution full of aromatic molecules. The water and alcohol are then eliminated through evaporation. We are then left with a pure vanilla concentrate in the form of a dark brown, syrupy liquid which is then diluted on an inverted sugar or alcohol carrier.

Eurovanille extracts are sugar-based. The two most common concentrations are :

- 200 grams of pods per liter extract
- 400 grams of pods per liter extract

Eurovanille can also supply bespoke extracts, according to customer requirements.

Organoleptic properties

Aspect : Liquid comes with vanilla seeds or without

Color: Brown

Olfactory: Fruity grape, spicy and woody flavour

Pod equivalent: 200g/L or 400g/L

Composition:

For 200g/L: 7% concentrate pure vanilla and 93% invert sugar

For 400 g/L: 14% concentrate pure vanilla and 86% invert sugar



1 kg bottles available with or without seeds. Also available in 0,5 kg in 200 g/L
Two concentrations are available: 200g/L and 400g/L.

Culinary uses

Milk and dairy products: Eurovanille extracts are best when flavouring any dessert containing milk or cream as there is no humidity requirement when making these kind of dishes. Be careful not to put in too much as it can turn to yellow.

Recommended dosage: from 0,8 to 1,2%. The seeds provide a very pleasant appearance. Excessive dosage gives a greyish color.

Ice-cream and cream-based desserts: Vanilla extract is particularly suitable for ice-cream as no intense heat is used and therefore the aroma is fully preserved and respected. The vanilla also provides a pleasant appearance.

Dosage: from 0,8 to 1,2 %.

Cakes: Vanilla extracts are the most suitable form of vanilla when baking cakes (but not biscuits). The extract can be used in dishes requiring temperatures of 180-200 ° C, with an average dosage from 1,5 to 2%.

Shelf life: 24 months.

Conservation: Storage at ambient temperature. Store in a dry place away from light.

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