

NOROHY 
• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •



CATALOG
2025



NOROHY 



IN OUR HANDS

Our mission at Norohy is to shine a spotlight on the people who work to make great vanilla through every step of the value chain. We strive daily to promote fairer, more enlightened ways of using vanilla, and a more transparent industry. Our approach is based on the three key aims that guide both our range's development and our actions: inform, create and bring together.

OUR BELIEF

By setting different requirements and standards, we can contribute instantly to the sector's sustainability.

INFORM

and share growing techniques and expertise for vanilla and other natural flavors. By offering you a range of vanilla beans with different origins, we want to showcase the diversity of terroirs and aromatic profiles. Why? Because there isn't one vanilla but several! We are also keen to highlight our coffee and orange blossom water's original terroirs, places whose ancestral skills have helped to make our ingredients special. To honor our commitments to transparency and traceability, we rely on teaching, on-the-ground knowledge and certifications wherever we can so that we have a positive impact on the environment and the development of both local communities and their unique skills. Last but not least, we are driven by our determination to provide you with more and more expertise about exceptional ingredients such as vanilla, coffee and orange blossom water. One way you can explore the sector and the expertise we showcase is our Vanilla Essentials guide."

CREATE

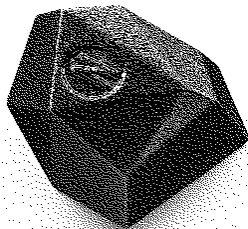
new flagship products, but also involve you in our approach to product development and continue to inspire you. Our approach to product

development is based on a number of firm stances, namely eliminating any superfluous ingredients, guaranteeing aromatic intensity, ensuring an appropriate cost price and remaining as faithful as possible to the original product's organoleptic signature. We are also working to co-develop associated products with customers who are passionate about ingredients, so that we are sure our creations provide real benefits in terms of their uses and organoleptic qualities. We regularly share recipes produced in collaboration with the pastry chefs at L'École Valrhona so that we can keep inspiring you with original creations."

BRING TOGETHER

everyone involved in vanilla, from producers to consumers, so that we all help the industry to develop in our own way. Every day, we seek out new opportunities to forge links between different parts of our value chain, from highlighting our partner producers' commitments and work to taking our customers to visit the plantations in Madagascar. We have developed a store kit so that you can highlight how you use vanilla to your customers. Thanks to this resource, you too can tell your customers about the commitments and quality that come with Norohy, as we strive together for ethical vanilla."

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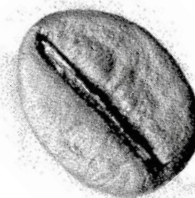
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01

SIRH/4
INNOVATION
AWARDS

TADOKA
RAW PERFECTION



At Norohy, we're conscious of the challenges that our professional food service customers have to contend with on a daily basis. That's why we created Tadoka, the product that gives you the perfect dose of vanilla.

The name Tadoka comes from "tada", which means perfectly proportioned or meeting-point in Malagasy, and "auka", or "easy" in Papuan.

A BREAKTHROUGH INNOVATION

We are bringing you a brand new vanilla product. As well as our extract, paste and powder, you can now try solid vanilla which is ready to melt or grate. In collaboration with customers who have a passion for vanilla, we experimented with all kinds of ways of finding the perfect aromatic balance between the Planifolia and Tahitensis varieties.

Their feedback was unanimous. After trying out the product, they said they loved how easy it was to use in recipes without compromising on flavor, and they were convinced by how it helped them to manage their cost price (as it produces zero waste and a precise, repeatable measure of product).

This innovation also enables our restaurateur customers to explore vanilla's uses in savory preparations, where previously they were limited to using (raw) vanilla beans. We also wanted to make this innovative product both novel and iconic, a precious little morsel whose perfection shines through in its raw state.

TADOKA, THE PERFECT DOSE OF VANILLA

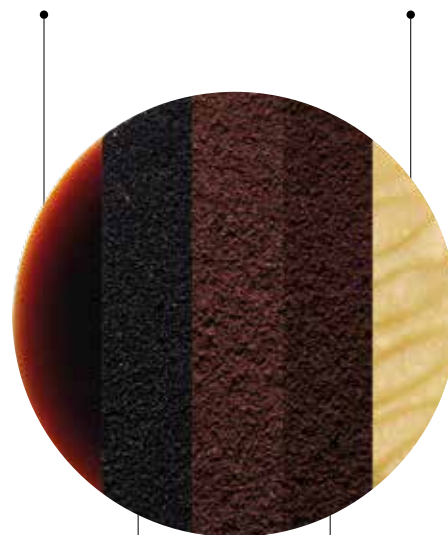


The perfect dose of vanilla: no need to weigh or measure. A vanilla concentrate with no added water or sugar, and a “clean label” recipe.

A new sensory experience with a unique combination of Planifolia (Madagascar) and Tahitensis (Papua New Guinean) vanilla varieties.

Vanilla concentrate for adding highly aromatic, full-bodied vanilla notes

Cocoa butter acts as a binder for quick and easy melting



Reused vanilla seeds add visual flair to your creations

Ground Tahitensis vanilla beans (Papua New Guinea) for floral and aniseed notes

Ground Planifolia vanilla beans (Madagascar) for woody notes



A CONCENTRATE BURSTING WITH FLAVORS

Explore our two products



MADAGASCAR & PAPUA NEW GUINEA



PACKAGING

250g bag - approx. 60 doses

CODE

41835

CHARACTERISTICS

Origin: Madagascar & Papua New Guinea.
Contains cocoa butter, powdered vanilla beans, vanilla concentrate, exhausted vanilla seeds

USE WITHIN*:

18 months

STORAGE

Store sealed in its original packaging, in a dry place away from light and heat.

AMOUNT

1 to 2 dose(s) per kg of preparation

*Calculated based on the date of manufacture



SPAIN CACERES



PACKAGING

250g bag - approx. 60 doses

CODE

44651

CHARACTERISTICS

Cocoa butter, Pimentón de La Vera PDO sweet smoked paprika

USE WITHIN*:

18 months

STORAGE

Store sealed in its original packaging, in a dry place away from light and heat.

AMOUNT

2 to 7 dose(s) per kg of preparation

*Calculated based on the date of manufacture

IN JUST ONE STEP, ADD
*the perfect dose of vanilla with woody,
floral and aniseed notes*



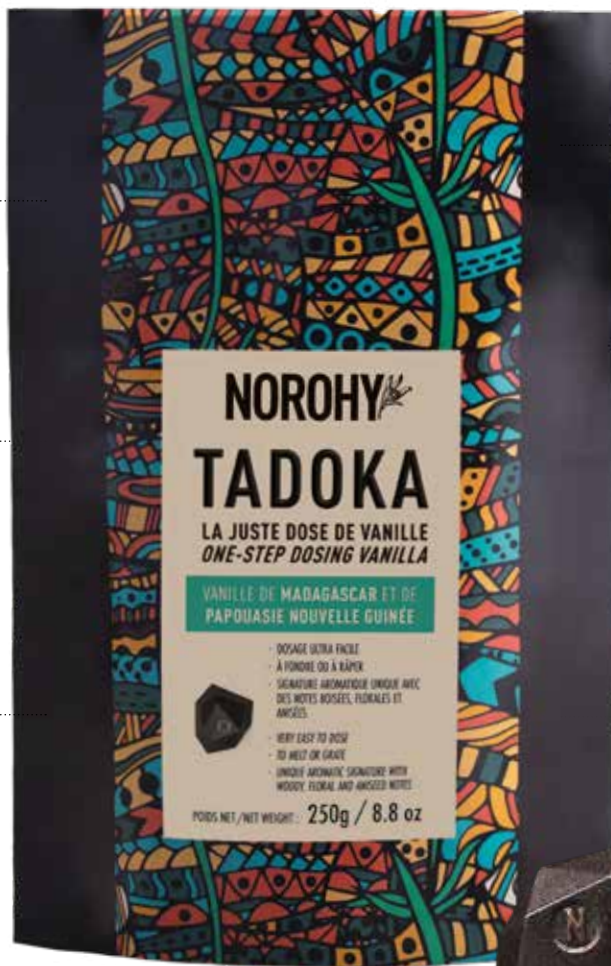
A clean label recipe
with no additives
or preservatives



Use hot or cold,
grated or melted



A recipe developed
with chefs



NOROHY
TADOKA

LA JUSTE DOSE DE VANILLE
ONE-STEP DOSING VANILLA

VANILLE DE MADAGASCAR ET DE
PAPOUASIE NOUVELLE GUINÉE

- DOSAGE ULTRA FACILE
- À PONDRE OU À RAPER
- SIGNATURE AROMATIQUE UNIQUE AVEC DES NOTES BOISÉES, FLORALES ET ANISÉES.
- VERY EASY TO DOSE
- TO MELT OR GRATE
- UNIQUE AROMATIC SIGNATURE WITH WOODY, FLORAL AND ANISEED NOTES

POIDS NET / NET WEIGHT : 250g / 8.8 oz



Ultra-easy to measure:
1 to 2 dose(s) per kg of
preparation
1 dose = 4g



Savory or sweet recipes



A unique aromatic signature
from Madagascar and Papua
New Guinea, with the perfect
blend of 2 varieties (Planifolia
and Tahitensis)

NEW

TADOKA, THE PERFECT DOSE OF SMOKED FLAVOR

Warm, smoky notes



A clean label recipe with no additives or preservatives



Use hot or cold,
grated or melted
Ideal for chocolate-making



A recipe developed with chefs: cocoa butter and La Vera smoked paprika



Ultra-easy to measure:
2 to 7 doses per kg of preparation
1 dose = 4g



Savory or sweet recipes




PDO Pimentón de la Vera
origin: Caacres Province (Spain)



02



VANILLA BEANS
OUR SELECTION



To guarantee optimal traceability for our vanilla beans and ensure consistent quality throughout the year, we have chosen to source as directly as possible from producers and highlight our local partners' work at every stage in the vanilla-making process.

3 ORIGINS, 2 VANILLA VARIETIES

The leading Bourbon vanilla

Our Madagascan vanilla is grown by certified organic producers, whose green vanilla beans come from the eastern Maroantsetra and Mananara regions. The beans are then worked on by our partner preparers who use their expertise to obtain our vanilla's sought-after aromatic complexity and an exceptional organoleptic signature.

The black gold of French Polynesia

Our Tahitian vanilla is grown on the island of Tahaa and processed on the Îles Sous le Vent by our partner preparer. As we did in Madagascar, we opted for a local economic model by sourcing as directly as we could from the producer, following the same approach to quality and traceability.

The original vanilla

Our Mexican vanilla is grown in the Papantla / Veracruz region. Our local partner works with more than 500 vanilla-growing families, supporting them to develop an "edible forest" model which promotes diversified crops and, by extension, sustainable agriculture.

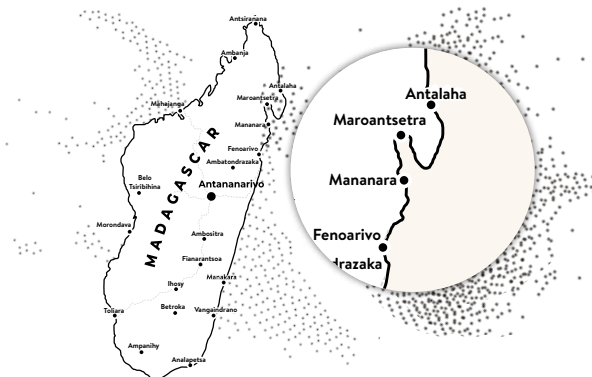
MADAGASCAN VANILLA BEANS

MADAGASCAR
REGION: MAROANTSETRA/MANANARA



Our organic Madagascan vanilla possesses aromatic properties sought after by top chefs thanks to its high natural vanillin content and intense, woody rum and raisin aromas. To achieve this level of aromatic quality, we select and encourage producers who adhere to organic farming methods and Madagascan traditions.

It takes more than six months for the non-split black vanilla beans to attain this level of quality, and they are carefully monitored at each stage of the process. Bunches of beans are sorted by size and tied with raffia using a traditional technique.



i

PACKAGING**CODE****16 - 23 cm**

125g Vacuum-packed bag
250g Vacuum-packed bag
2,5 kg Vacuum-packed bag

31356
26521
50038

**CHARACTERISTICS**

Organic black non-split vanilla beans.
Botanical name: *Vanilla Planifolia*.
Origin: Madagascar - Product made using organic farming techniques.
Primary aromatic notes: camphor, rum-raisin.
Moisture content: 32/40%.
Vanillin content: 1.5% +/- 0,3%

STORAGE**USE WITHIN**:**

Store in a cool, dry place, away from light.

24 months

*Product made using organic farming techniques

**Calculated based on the date of manufacture

TAHITIAN VANILLA BEANS

FRENCH POLYNESIA

ILES SOUS LE VENT



Our Tahitian vanilla is bursting with an aromatic bouquet made up of over 200 molecules. Its oily, aroma-rich beans offer intense aniseed and floral notes with a hint of almond, tonka bean and balsamic vinegar.

So that you can delve deeper into this subtle vanilla, we have decided to give you the choice of the two main cultivars found in Tahiti:

- The “Tahiti” variety: smaller beans with highly concentrated floral and aniseed aromas;
- The “Haapape” variety: longer, thicker and oilier beans with subtle notes of chocolate.



i

PACKAGING

CODE

14 - 17 cm

125g Vacuum-packed bag

31972

250g Vacuum-packed bag

31974

18 - 20 cm

125g Vacuum-packed bag

31973

250g Vacuum-packed bag

31975



CHARACTERISTICS

Tahiti vanilla beans.

Botanical name: Tahitensis.

Origin: Îles Sous le Vent.

Main aromatic notes: aniseed, floral.

Moisture content: 48 - 65 %.

STORAGE

USE WITHIN*:

Store in a cool, dry place, away from light.

24 months

*Calculated based on the date of manufacture

MEXICAN VANILLA BEANS

MEXICO

REGION: PAPANTLA / VERACRUZ



Today, the region of Papantla, in the state of Veracruz, is the main vanilla-producing area in Mexico. Its warm and humid climate offers the optimal conditions for growing a rare vanilla with an unequalled and complex aromatic profile. Not only is vanilla endemic to Mexico, the country is also the only place in the world where a handful of insects still naturally pollinate the vanilla flower to this day, in some particularly hard-to-reach areas.

Our Mexican vanilla beans have a complex and intense aromatic profile, revealing woody, cocoa and prune notes that are specific to the terroir.



i

PACKAGING

16 - 23 cm
125g Vacuum-packed bag

CODE

25721

CHARACTERISTICS

Black non-split vanilla beans.
Botanical name: *Vanilla Planifolia*.
Origin: Mexico.
Main aromatic notes: woody, cocoa, prunes.
Moisture content: 32/40%.
Vanillin content: 1.5% +/- 0,3%

STORAGE

Store in a cool, dry place, away from light.

USE WITHIN*:

24 months

*Calculated based on the date of manufacture



NOROHY

MEXIQUE

région VERACRUZ / PAPANTLA

BOISSONS
DE VANILLE DU
MEXIQUE

16-23 cm

POIDS NET / NET WEIGHT:
125 G / 4.41 OZ



VERACRUZ - OAXACA
SOP / VERACRUZ - OAXACA
www.norohy.com

FR - MEXICAIN VANILLE BEANS
ES - MEXICANOS VANILLA BEANS
IT - MEXICAN VANILLA BEANS
DE - MEXIKANISCHES VANILLEN BEANEN
NL - MEXICAN VANILLA BEANS
PT - MEXICANAS BEANS DE VANILHA
AR - مَبْنَعَاتُ الْبَنْبُلِ الْبَيْضِ

Notre vanille de Mexique possède une arôme unique, doux et charnière. Elle brule vite et dégage une arôme de miel, sucré et délicieusement épicé en tout de leur préparation!
Our Mexican vanilla will stand its intense, woody and delicious aroma in all of your creations!
* Si vous le souhaitez, nous pouvons vous le livrer.



FR 25271
NO 21641

03



DERIVED PRODUCTS
VANILLA EXTRACT, PASTES & POWDER

Our mission is to support you every day and provide you with ever more services. That is why we have designed our vanilla-derived products with the desire to keep only the essentials.

To do this, we have carefully selected our ingredients and developed recipes that respect the aromatic notes of the original vanilla bean.

A COMPREHENSIVE RANGE OF ASSOCIATED PRODUCTS

Organic Bourbon vanilla extract

A pastry-making essential, with a guaranteed vanillin content, for everyday pastry creations. Free from additives and flavor enhancers.

Vanifusion, the first vanilla bean paste

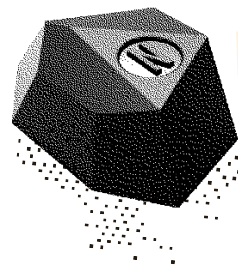
An easy-to-measure texture that allows you to add all the aromatic complexity of a vanilla bean to your recipes in a single step.

Organic vanilla bean powder

Optimally sized grains for ganaches or biscuits, or to bring out woody notes in your creations

Vakana, intense vanilla pearls

Get to know Norohy's latest product, an intense 100% vanilla paste made with just two powerfully flavorsome ingredients.



Also not to be missed:

Tadoka, the perfect dose of vanilla

P. 05

ORGANIC BOURBON VANILLA EXTRACT

200 G/L AVEC GRAINS

MADAGASCAR



We have chosen to carefully select Madagascan vanilla *Planifolia* beans according to a strict set of specifications to guarantee high vanillin content in our extract, as this is the main aromatic component of the plant.

To make sure that your creations always get a strong, aromatic hit of vanilla, we only use beans with optimal vanillin content. And to provide transparency about the vanillin content of our extract, it's even on the label. We avoided adding any colors or additives, sticking to the essential ingredients: oleoresin (vanilla

concentrate) and organic cane sugar syrup.

Finally, for a striking presentation, we decided to take some exhausted vanilla seeds and add them to our recipe. 20g of vanilla extract has the same vanillin content as an entire vanilla bean and provides complex aromas too.

This exceptional product can be used in any dish, saving you time without compromising on quality or presentation.

i

PACKAGING

CODE

1kg bottle = 750 ml
6kg barrel = 4,5 L
300g bottle = 225 ml

33424
49899
44774

CHARACTERISTICS

USE WITHIN**:

Cane sugar syrup* Vanilla concentrate (oleoresin)* Exhausted vanilla seeds*

24 months

STORAGE

AMOUNT

Store sealed in its original packaging, in a dry place away from light and heat. Keep chilled after opening.

20 g/kg weight. Find all our tips for quantifying your recipes to suit the intensity you want to give your creations at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture

A RECIPE MADE WITH ZERO COMPROMISE, *for the most demanding chefs!*

Easy to use
Cap with pouring spout



A “clean label” recipe
without caramel or flavor
enhancers



Madagascan
Planifolia vanilla



100% recycled and recyclable
RPET bottle



The vanillin content
of each batch is indicated
on the bottle.



Uses only mature beans
to guarantee aromatic
complexity



Available in 750ml,
225ml & 4,5 L
formats

THE VANIFUSION CONCEPT

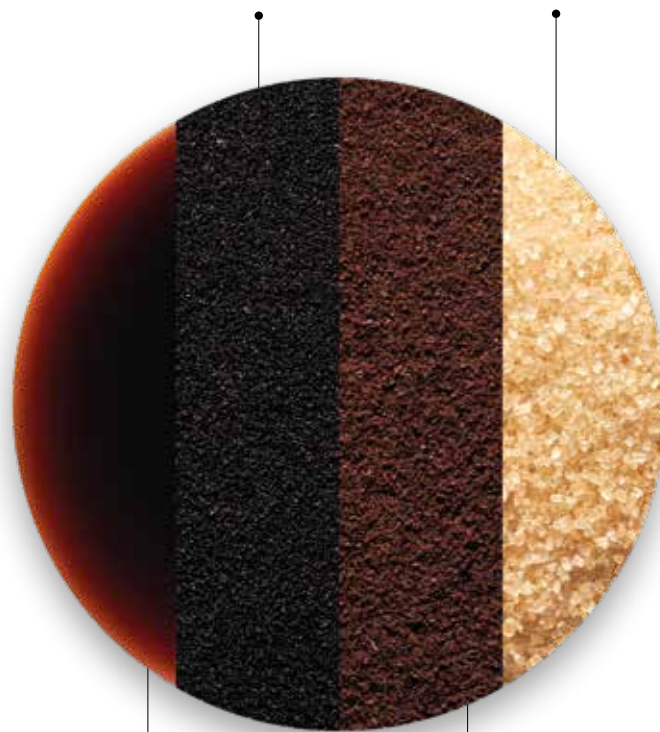
When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this inimitable complexity and create true harmony between flavors. We know how important it is to maintain the rate of production in your kitchen while controlling the cost of ingredients in your recipes. Supporting you every day in aiming for a more balanced and enlightened use of vanilla is part of our mission.

In collaboration with pastry chefs from L'École Valrhona and customers who are passionate about vanilla, we have spent several months developing the ideal recipe that brings together all the parts of the bean and reveals all its aromatic complexity.

Instant flavoring for an aromatic signature as close as possible to the vanilla bean.

Exhausted vanilla seeds add visual flair to your creations

Cane sugar for easier measurement



Vanilla concentrate for adding highly aromatic, full-bodied vanilla notes

Ground vanilla beans with characteristic woody notes

VANILLA BEAN PASTE

Explore our two origins



MADAGASCAR



PACKAGING

PACKAGING	CODE
500g jar	34283
5kg tub	48768
100g jar	44996

CHARACTERISTICS

CHARACTERISTICS	USE WITHIN**:
Cane sugar syrup*, Vanilla concentrate*, Vanilla bean powder*, Exhausted vanilla seeds*, Cane sugar*	24 months

STORAGE

Store sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C (40°F) or -18°C (0°F).

*Product made using organic farming techniques

**Calculated based on the date of manufacture

CODE

USE WITHIN**:

AMOUNT

5 to 12g / kg weight. Find all our tips for quantifying your recipes and get the intensity you want for your creations at www.norohy.com

PAPUA NEW GUINEA

PACKAGING

PACKAGING	CODE
500g jar	25705

CHARACTERISTICS

CHARACTERISTICS	USE WITHIN*:
Cane sugar syrup, Vanilla bean powder, Vanilla concentrate, Exhausted vanilla seeds, Cane sugar	24 months

STORAGE

Store sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C (40°F) or -18°C (0°F).

AMOUNT

5 to 12g / kg weight. Find all our tips for quantifying your recipes and get the intensity you want for your creations at www.norohy.com

*Calculated based on the date of manufacture

GIVE YOUR CREATIONS *all the complexity of Madagascan vanilla*



A fusion of all the parts
of a vanilla bean.
A recipe without additives
or flavor enhancers



A recipe developed
with chefs



100% recycled and
recyclable 500g RPET jar



500g jar



Easy-to-measure texture
5g of paste = 3g of beans



Selected Madagascan
beans



Bean botanical name:
Vanilla Planifolia



“When I tried Norohy’s Vanifusion organic vanilla bean paste, I found all the freshness and aromatic complexity of the bean in a convenient and easy-to-use product.”

Christophe Roussel, pastry chef in La Baule (Loire-Atlantique, France)

Also available
in 100g & 5kg
format



GIVE YOUR CREATIONS

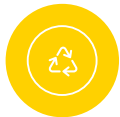
the powerful yet subtle flavor of Tahitensis vanilla



A fusion of all the parts
of a vanilla bean.
A recipe without additives
or flavor enhancers



A recipe developed
with chefs



**100% recycled and
recyclable 500g RPET jar**



500g jar



Easy-to-measure texture
5g of paste = 3g of beans



Selected Papua New Guinea
vanilla beans



Bean botanical name:
Vanilla Tahitensis

“Being a fan of Tahitensis beans’ aromatic power, I was won over by Norohy’s new vanilla bean paste, which is easy to use and rich in aniseed and floral notes!”

Baptiste Sirand, pastry chef in École Valrhona.



VAKANA

VANILLA PEARL

MADAGASCAR



Vanilla concentrate

Natural vanilla seeds (non-exhausted)



Norohy has designed Vakana so that you can enjoy 100% vanilla paste at its most excellent. Its name comes from a Malagasy word referring to a string of pearls that makes up a necklace, in much the same way that intensely flavorsome vanilla seeds come together to add the perfect final touch to your recipes.

This **intense, 100% vanilla, sugar-free clean label** recipe combines just two ingredients, oleoresin and natural vanilla seeds straight from bean.

This is why Norohy vanilla pearls guarantee you unprecedented levels of intensity.

i

PACKAGING

500g jar
100 g jar

CODE

51396
51397

CHARACTERISTICS

Non-exhausted vanilla seeds*, vanilla concentrate*.

USE WITHIN**:

12 months

STORAGE

Store sealed in its original packaging, in a dry place away from light and heat. After opening, can be kept at 4°C (40°F) or -18°C (0°F).

AMOUNT

3 - 5 g/kg weight.
Find all our tips for quantifying your recipes to suit the intensity you want to give your creations at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture

NEW

ORGANIC BOURBON VANILLA PEARL

100% vanilla, 100% intense



Ultra-concentrated
3g of pearls = 4g of beans
Recommended amount:
3 to 5g per kg



A SUGAR-FREE*
clean label recipe
developed with chefs
*contains naturally
occurring sugars



100% recycled and recyclable
RPET jar



500g jar



With natural vanilla seeds
for extra intensity



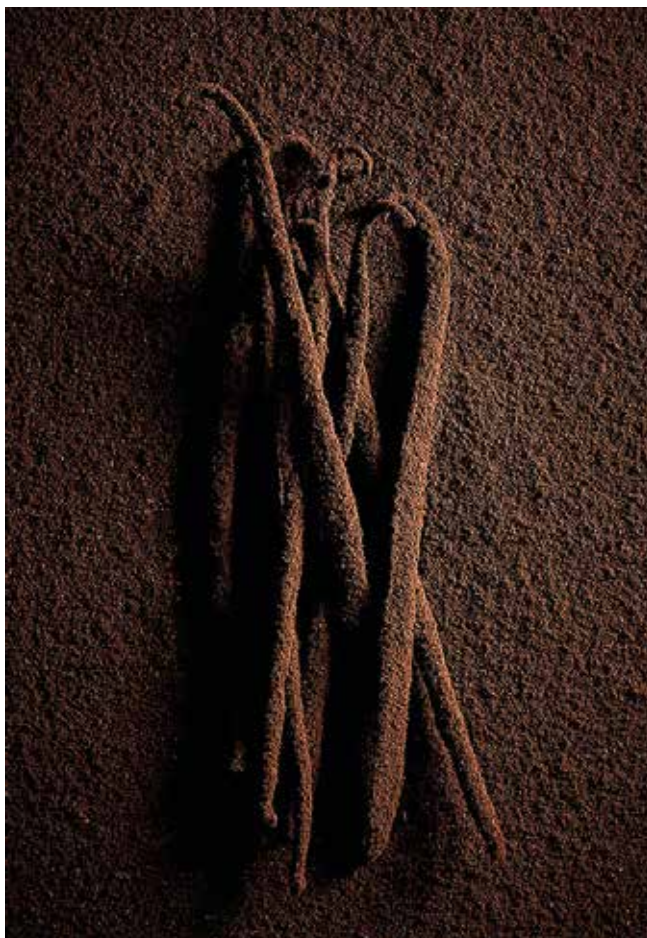
Planifolia vanilla beans
Origin: Madagascar



Intense, well-rounded,
indulgent vanilla notes

ORGANIC BOURBON VANILLA POWDER*

MADAGASCAR



In order to bring out Madagascan Bourbon vanilla's full aromatic intensity, we have selected whole organic beans with woody inflections and intense vanilla notes.

Our finely ground, easy-to-measure vanilla powder is ideal for chocolate, biscuits and pastries.

i

PACKAGING

500g bag
15kg box
100g jar

CODE

29626
43549
44908

CHARACTERISTICS

ground Bourbon vanilla beans*

USE WITHIN**:

24 months

STORAGE

Store well sealed in its original packaging, in a dry place away from light and heat.

AMOUNT

3 - 6 g/Kg weight.
Find all our tips for quantifying your recipes to suit the intensity you want to give your creations at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture

FINELY GROUND ORGANIC BOURBON VANILLA BEANS, *for intensely woody notes*



Particle size:
500 microns



Recyclable bag



500g bag



Recommended amount:
3 to 6g per kg of mixture,
1 Norohy measuring spoon =
3g of powder



Selected beans.
Origin: Madagascar.



Also available
in 100g format



STORE KIT CONTENT

Our store kits are the perfect way to highlight how you use vanilla beans from Madagascar and Tahiti in your lab and start a conversation about sourcing with your customers.

MADAGASCAR



STORE KIT
CODE 30212

- 1 wooden display stand,
- 20 glass test tubes,
- 20 labels,
- 1 explanatory A-board,
- 20 recipe sheets.

Restock Kit
CODE 32182

- 20 glass test tubes,
- 20 labels,
- 20 recipe sheets.



ORGANIC CERTIFICATION

As you are repackaging your Norohy vanilla, it can no longer legally be sold as a certified organic product. However, you are more than welcome to talk about the fact you use this organic vanilla yourself!

A LABEL WITH SPACE FOR YOUR MESSAGE



Add your store's address. Specify the number of beans you want to sell. Enter the batch number and best-before date given on the Norohy bag.

TAHITI



STORE KIT
CODE 32250

- 1 wooden display stand,
- 20 glass test tubes,
- 20 labels,
- 1 explanatory A-board,
- 20 recipe sheets.

Restock Kit
CODE 32251

- 20 glass test tubes,
- 20 labels,
- 20 recipe sheets.

OUR READY-FOR-SALE PRODUCTS FOR STORES



**TUBE FOR 2 TAHITIEN
VANILLA BEANS**

34034



**TUBE FOR 3 ORGANIC
MADAGASCAN VANILLA
BEANS**

32864



MULTI-PRODUCT DISPLAY
stand for 12 products
(bean cases and / or bottles of extract)

11934



**ORGANIC BOURBON
VANILLA EXTRACT - 50 ML**

48430



**10 G - GROUND ORGANIC
BOURBON VANILLA BEANS**

43650



TADOKA VANILLA
3 doses

43866





COLLECTION WORLD FLAVORS

The World Flavors collection's first three products are coffee bean paste, orange blossom water and rose water.

We have forged close bonds with our customers from the company's earliest days by speaking with them regularly, so that we can better understand their expectations and the issues they face.

We are determined to:

- Highlight the regions and origins that make our products so richly diverse;
- Offer flavor that is as faithful as possible to the raw product;
- Shake up current market standards;
- Bring a pragmatic vision to customers' needs, so we can offer them more and more services.

ORGANIC COFFEE BEAN PASTE

100% ARABICA, 700G BEANS PER KG

ETHIOPIA MOKA GUJI



Oromia region, specifically the **Guji terroir** renowned for its **fruity and floral aromatic notes**. These coffee cherries are then dried to create a **“natural” coffee**, before being gently roasted and ground.

Norohy’s organic 100% Arabica coffee bean paste instantly adds an intense grilled and fruity coffee flavor to your creations while providing the ideal balance of bitterness and acidity thanks to optimal roasting.

With its high-altitude plateaus in the Horn of Africa that allow coffee trees to thrive, Ethiopia is often considered **the birthplace of coffee**. The **Oromia region in particular has been growing Arabica coffee** since the 12th century using traditional methods.

To make our coffee bean paste, we used a number of factors to recreate the aromatic complexity of a coffee bean infusion. In order to maximize the aromatic potential in use, Norohy follows a **carefully crafted process** using coffee cherries selected in the

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PACKAGING

500g jar

CODE

41822

CHARACTERISTICS

Coffee beans*, sunflower oil*

USE WITHIN**:

12 months

STORAGE

Store well sealed in its original packaging, in a dry place away from light and heat. After opening, may be kept at 40°F (4°C) for 3 months.

AMOUNT

20 to 40 g weight. Find all our tips for quantifying your recipes to suit the intensity you want to give your creations at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture

ADD THE FRUITY, ROASTED CHARACTER OF *100% Arabica Moka Guji coffee to your creations*



A “clean label” recipe
without additives
or flavor enhancers



A recipe developed
with chefs



100% recycled and
recyclable 500g RPET jar



500g jar



An easy-to-measure texture
20 to 40g per kg



Selected coffee beans
from a specific terroir
Moka Guji, Ethiopia



Organic and fair trade certified
The Small Producer Network label
guarantees that products are fairly
traded and always from small-scale
farmers.

ORGANIC ORANGE BLOSSOM WATER

CAP BON TUNISIA



The Cap Bon peninsula is ideal for growing citrus fruit thanks to its mild and temperate climate, the richness of its soil and the dynamism of its workers. For these reasons, it was **historically a region of choice for bitter orange trees.**

The distillation of orange blossom water, an emblematic product of the region, is an ancestral and **artisanal skill** that is handed down from generation to generation.

Norohy orange blossom water is **certified organic** with **guaranteed essence content** at bottling. It will instantly flavor your creations, releasing **subtle notes of citrus and white blossom** that are the fragrance of its native Tunisia.

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PACKAGING

750g bottle = 750 mL
225g bottle = 225 ml

CODE

41837
44773

CHARACTERISTICS

Orange blossom water*, acidifier: citric acid (E330)

USE WITHIN:**

12 months

STORAGE

Store sealed in its original packaging away from direct sunlight, ideally at 40°F (4°C) for optimal preservation of aromas, and at no higher than 65°F (18°C). After opening, it can be stored at 40°F (4°C) for 3 months.

AMOUNT

20 to 40 g per kg of preparation.
More information and recipes at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture



ORGANIC BITTER ORANGE FLOWERS

meticulously distilled for notes of citrus and white blossom



Selected orange blossom water, with a specifically chosen manufacturing process to ensure aromatic potential



Recommended amount:
20 to 40g per kg



100% recycled and recyclable
750ml RPET bottle



Concentration of essence guaranteed at time of bottling



Organic orange blossom, selected from the Cap Bon region of Tunisia



Disponible
en 750 et 225 ml



ORGANIC ROSE WATER

BULGARIE KAZANLAK



These flowers are biodynamically grown and meticulously hand-picked in the heart of **Bulgaria's Rose Valley**.

Distillation is the process of extracting delicate aromas from fresh flowers and transferring them to floral water. This traditional technique allows you to flavor your dishes, pastries, ice creams and chocolates **instantly and naturally**.

Rosewater is ideal for **infusing your recipes** with notes of fresh flowers and a hint of zest! Let rose-flavored macarons, yogurts, flans, mousses and ganaches take you on a delightful sensory voyage.

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PACKAGING

750g bottle = 750 mL
225g bottle = 225 ml

CODE

44548
44540

CHARACTERISTICS

Rose water*, acidifier: citric acid (E330)

USE WITHIN**:

12 months

STORAGE

Store sealed in its original packaging away from direct sunlight, ideally at 40°F (4°C) for optimal preservation of aromas, and at no higher than 65°F (18°C). After opening, it can be stored at 40°F (4°C) for 3 months.

AMOUNT

30 to 50 g per kg of preparation.
More information and recipes at www.norohy.com

*Product made using organic farming techniques

**Calculated based on the date of manufacture

ORGANIC DAMASK ROSES
*meticulously distilled for fresh,
lightly zesty floral notes*



A specific double distillation process
to ensure it keeps its aromatic
potential in use



Recommended amount:
30 to 50g per kg



100% recycled and recyclable
750ml RPET bottle



Concentration of essence
guaranteed at time of bottling



Damask roses hand-picked
in the **Kazanlak**
region of Bulgaria



Available in 750ml
& 225ml formats



NOROHY



Find our exclusive products and recipes
on our website www.norohy.com

Share your creations on Instagram
with [@norohyvanille](https://www.instagram.com/norohyvanille)




VALRHONA
SELECTION

www.valrhona-selection.fr | Customer service: scvalrhona@valrhona.fr | +33 (0)4 75 09 26 38

  [@NOROHYvanille](https://www.instagram.com/norohyvanille) | www.NOROHY.com