



C A T A L O G 2 0 2 5



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-theground 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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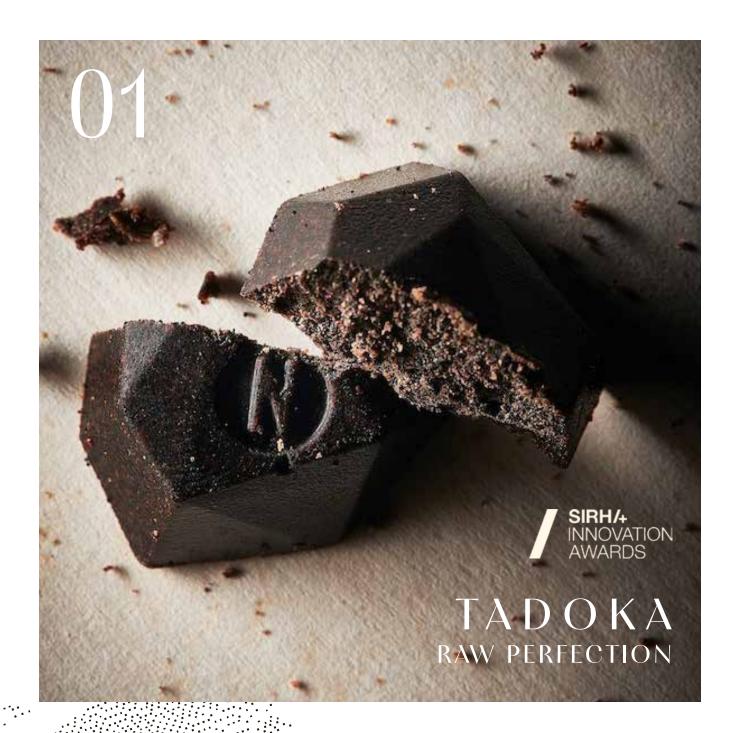
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A BREAKTHROUGH INNOVATION

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.

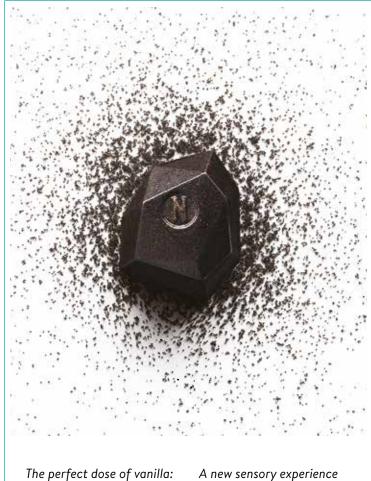
The name Tadoka comes from "tada", which means perfectly proportioned or meeting-point in Malagasy, and "auka", or "easy" in Papuan.

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 (Madagascan) 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



Ground Planifolia vanilla beans (Madagascar) for woody notes

A CONCENTRATE BURSTING WITH FLAVOR'S Explore our two products



MADAGASCAR & PAPUA NEW GUINEA

& PAPUA NEW C	I
PACKAGING	CODE
250g bag - approx. 60 doses	41835
CHARACTERISTICS	USE WITHIN*:
Origin: Madagascar & Papua New Guinea. Contains cocoa butter, powdered vanilla beans, vanilla concentrate, exhausted vanilla seeds	18 months
STORAGE	AMOUNT
Store sealed in its original packaging, in a dry place away from light and heat.	1 to 2 dose(s) per kg of preparation
*Calculated based on the date of manufacture	



SPAIN CACERES

CODE
44651
USE WITHIN*:
18 months
AMOUNT
2 to 7 dose(s) per kg of preparation

IN JUST ONE STEP, ADD

the perfect dose of vanilla with woody, floral and aniseed notes



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



1 dose = 4q



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'

making process.

work at every stage in the vanilla-

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



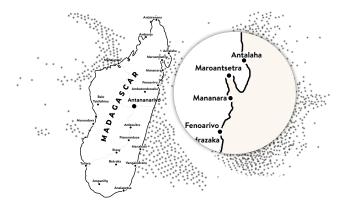






Our organic Madagascan vanilla possesses aromatic properties sought after by top chefs thanks to its high natural vanillin content and intense, woody rum and raisin aromas. To achieve this level of aromatic quality, we select and encourage producers who adhere to organic farming methods and Madagascan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



PACKAGING	CODE	
16 - 23 cm 125g Vacuum-packed bag 250g Vacuum-packed bag 2,5 kg Vacuum-packed bag	31356 26521 50038	
CHARACTERISTICS		Commen

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.



	7
PACKAGING	CODE
14 - 17 cm 125g Vacuum-packed bag 250g Vacuum-packed bag	31972 31974
18 - 20 cm 125g Vacuum-packed bag 250g Vacuum-packed bag	31973 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*:

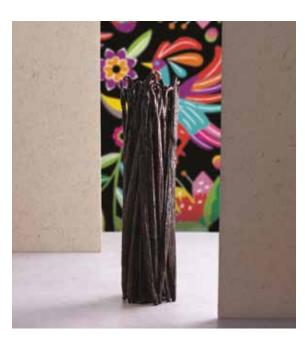
24 months

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



PA		

CODE

16 - 23 cm

125g Vacuum-packed bag

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

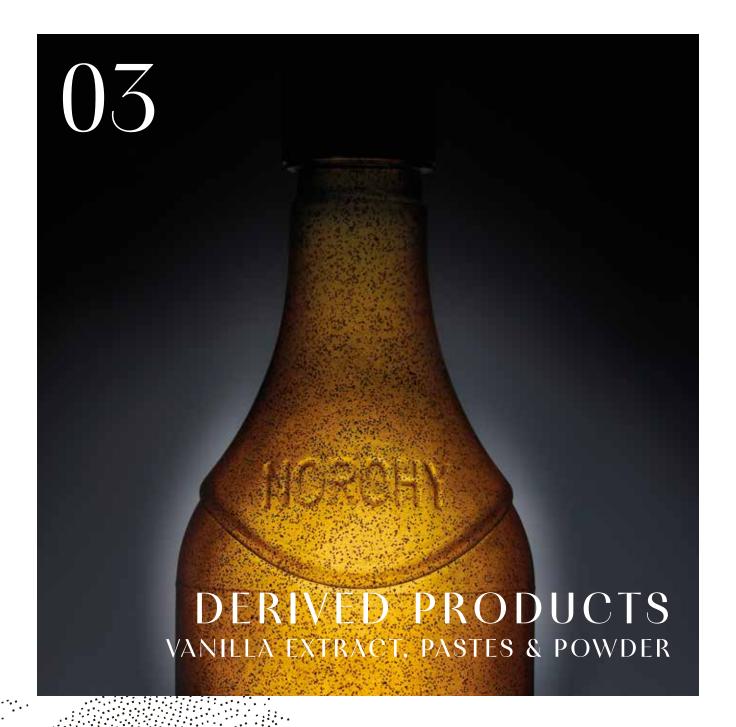
USE WITHIN*:

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

24 months

*Calculated based on the date of manufacture





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

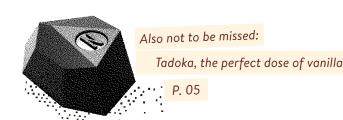
An easy-to-measure texture that allows you to add all the aromatic complexity of a vanilla bean to your recipes in a single step.

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.



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.

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!



THE VANIFUS ON CONCEPT

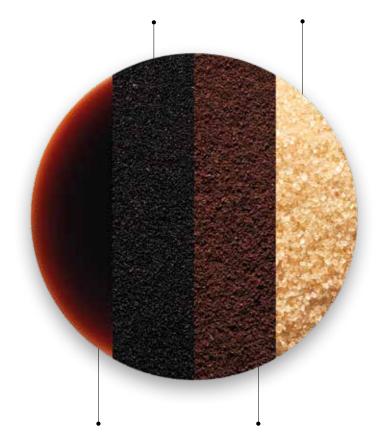
When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this inimitable complexity and create true harmony between flavors. We know how important it is to maintain the rate of production in your kitchen while controlling the cost of 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





PAPUA NEW GUINEA

DAGY AGING	0005
PACKAGING	CODE
500g jar 5kg tub 100g jar	34283 48768 44996
CHARACTERISTICS	USE WITHIN**:
Cane sugar syrup*, Vanilla concentrate*, Vanilla bean powder*, Exhausted vanilla seeds*, Cane sugar*	24 months
STORAGE	AMOUNT
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).	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
*Product made using organic farming techniques **Calculated based on the date of manufacture	

PACKAGING	CODE
500g jar	25705
CHARACTERISTICS	USE WITHIN*:
Cane sugar syrup, Vanilla bean powder, Vanilla concentrate, Exhausted vanilla seeds, Cane sugar	24 months
STORAGE	AMOUNT
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).	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



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

GIVE YOUR CREATIONS

the powerful yet subtle flavor of Tahitensis vanilla



"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.

VANILLA PEARL









Vanilla concentrate Natural vanilla seeds (nonexhausted)



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.

PACKAGING	CODE
500g jar 100 g jar	51396 51397
CHARACTERISTICS	USE WITHIN**:
Non-exhausted vanilla seeds*, vanilla concentrate*.	12 months
STORAGE	AMOUNT
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	

ORGANIC BOURBON VANILLA PEARL

100% vanilla, 100% intense

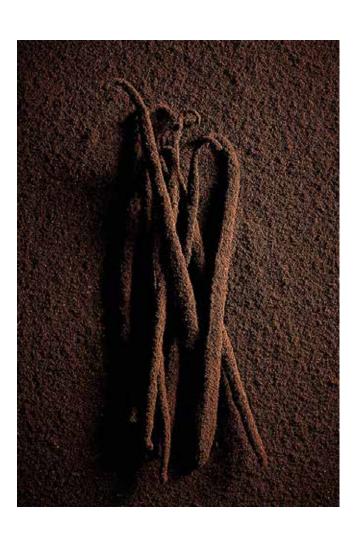


ORGANIC BOURBON VANILLA POWDER*

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.

PACKAGING	CODE
500g bag 15kg box 100g jar	29626 43549 44908
CHARACTERISTICS	USE WITHIN**:
ground Bourbon vanilla beans*	24 months
STORAGE	AMOUNT
Store well sealed in its original packaging, in a dry place away from light and heat.	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

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

3g of powder

Selected beans.

USDA Organic

Origin: Madagascar.

Also available in 100g format

500g bag

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



TAHITI





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.

OUR READY-FOR-SALE PRODUCTS FOR STORES



TUBE FOR 2 TAHITIAN 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



COLECTION 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 COFFFF 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

ACKAGING	CODE
00g jar	41822
CHARACTERISTICS	USE WITHIN**:
offee beans*, sunflower oil*	12 months
TORAGE	AMOUNT
tore well sealed in its original ackaging, in a dry place away rom light and heat. After opening, nay be kept at 40°F (4°C) or 3 months.	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

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









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.

PACKAGING	CODE
750g bottle = 750 mL 225g bottle = 225 ml	41837 44773
CHARACTERISTICS	USE WITHIN**:
Drange blossom water*, acidifier: citric acid E330)	12 months
STORAGE	AMOUNT
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.	20 to 40 g per kg of preparation. More information and recipes at www.norohy.com

ORGANIC BITTER ORANGE FLOWERS

meticulously distilled for notes of citrus and white blossom



ORGANIC ROSE WATER









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.

	7
PACKAGING	CODE
750g bottle = 750 mL 225g bottle = 225 ml	44548 44540
CHARACTERISTICS	USE WITHIN**:
Rose water*, acidifier: citric acid (E330)	12 months
STORAGE	AMOUNT
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.	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





Damask roses hand-picked in the Kazanlak region of Bulgaria





Available in 750ml & 225ml formats



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

Share your creations on Instagram with @norohyvanille



