

#### Vanilla, queen of spices

Reminiscent of childhood for many, vanilla remains the world's most popular and universally appreciated flavours across a wide selection of applications: ice cream, sweet goods, and beverages.

Whether you require an intense vanilla extract or a more rounded creamy profile, our delicate yet robust range of extracts and natural flavourings provide a true taste of vanilla.



- Provide the authentic taste of Vanilla
- High performance in different application: chocolate, bakery, dairy, beverages...
- Availaible in liquid, powder or paste format
- Certifications available: Halal, Kosher, Organic, Fairtrade
- Can be used as masking flavour

#### SUPPORTING COLOURING SOLUTIONS:

Bring your products to life with Nactarome's natural colouring range, suitable for a wide variety of applications. From deep brown to light almond, ask your Account Manager about our vanilla colouring collection.



# EXTRACTS & NATURAL FLAVOURS

Sevarome has a broad portfolio of natural vanilla flavours and origin-specific extracts that cover versatile taste profiles suitable for a wide range applications. Make your product stand out!

#### (1) BOURBON MADAGASCAR EXTRACT

Powdery vanilla



## (5) NATURAL BOURBON VANILLA FLAVOUR

Balsamic



# (9) VANILLA EXTRACT Woody



### (2) BOURBON VANILLA EXTRACT

Powdery vanilla



## (6) NATURAL BOURBON VANILLA FLAVOUR

Rum



### (10) NATURAL VANILLA Dairy



#### (3) VANILLA FLAVOUR

Aniseed



#### (7) VANILLA FLAVOUR

Caramel



#### (11) NATURAL FLAVOUR VANILLA TASTE

Creamy



#### (4) VANILLA FLAVOUR Almond



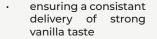
# (8) NATURAL BOURBON VANILLA FLAVOUR

Spicy



#### BEYOND VANILLA BEANS

In order to meet all of your needs, our product range also includes natural alternatives to vanillin and ethylvanillin:



offering a cost-saving replacement with no compromise on taste

### NATURAL FLAVOURED VANILLA PASTE COMPOUND

Our signature natural Bourbon vanilla flavour blended with delicate vanilla seeds



