



# Catalog

## Casa-Vainilla



*Passionate about natural vanilla and its derivatives*





# *Our Bourbon Vanilla Pods*

## *Our identity*

*Our Bourbon vanilla pods receive constant attention, from their cultivation to their harvest. It is in our Casavainilla facilities in Madagascar that they undergo a respectful transformation using ancestral and traditional methods for several months, where each step is meticulously orchestrated. After these crucial stages, our vanillas are carefully refined in our wooden chests lined with paraffin leaves, allowing each pod to release its full aromatic potential, thus offering a rich and unparalleled sensory experience. It is this refinement that imparts our vanilla with its exceptional aromatic bouquet. Once this conclusive phase is completed, our vanillas are ready for export. They can head to different parts of the world, including our French subsidiary.*





# *Discovery and Diversity*

## *Our wealth*

*We also import several varieties of vanilla, such as Bourbon vanilla from the Comoros, Tahitensis vanilla from Papua New Guinea, Planifolia vanilla from Indonesia, and Pompona vanilla.*

*Why is this important to us? Because diversity is wealth! By offering different types of vanilla and extracts, we can provide our customers with unique flavors and diverse taste experiences.*

*This also allows us to better meet the expectations and preferences of each individual. However, the diversification of our vanilla offering is not only beneficial for our customers but also for the environment and the local communities that produce these vanillas. By encouraging vanilla production in different countries and regions, we contribute to diversifying the economy of these communities and preserving biodiversity. We are convinced that diversity is a strength, and the richness of our vanilla offering is evidence of that.*





# *Our vanilla powder*

## *\*\*Vanilla Powder "Full Pod" Grade A\*\**

*The elite of our collection. The term "Full Pod" is much more than just a designation; it reflects superior quality. Crafted from whole, meticulously selected vanilla pods, this powder is made in France, and every step of its preparation is carefully attended to. Drying, grinding, and sifting are done with precision to achieve an unparalleled texture. Its rich flavor and intense aroma make it the preferred choice for gourmet enthusiasts.*

## *\*\*Standard Vanilla Powder Grade B\*\**

*Versatility personified. Our standard vanilla powder, also known as "classic," is made from slightly lower-quality pods compared to Grade A, but it still offers a beautiful vanilla essence. It is the ideal choice for those seeking a balance between quality and cost while enjoying an authentic vanilla flavor. It is suitable for a variety of preparations.*

## *\*\*Depleted Vanilla Powder Grade C\*\**

*The industrial asset. Our depleted vanilla powder is obtained from vanilla pods that have already released their essence and, consequently, are devoid of vanillin.*





# *Our natural vanilla extracts*

## *Casavainilla*

*Immerse yourself in the olfactory world of our precious vanilla extract, exclusively crafted from Casavainilla vanilla pods and without resorting to oleoresin.*

*The essence of our extract comes from a meticulous process: we capture the vanillin molecules from rigorously selected pods by combining them with a solution of ethanol and water.*

*We have the privilege of offering you two emblematic varieties: the rich Bourbon, originating from Madagascar, and the exotic Tahitensis, from Papua.*

*The uniqueness of our vanilla extract lies in its preservative-free manufacturing process. It is crafted on a sugar or alcohol base, composed of water, concentrated extract of vanilla pods, and spent seeds. This healthy composition allows for capturing the deep, delicate, and fruity aroma that perfectly embodies the unmatched flavor of the vanilla pod. Our vanilla extracts are available in three distinct concentrations: 200 g/l, 300 g/l, and 400 g/l. Thus, you have the freedom to select the concentration that best suits your culinary preparations, enabling you to achieve the desired aromatic intensity*



# Custom Extract Development

*Our creation, your signature*



## *Made to measure*

*To ensure a perfect harmony between our natural vanilla extracts and your creations, whether they are artisanal or industrial, we offer our expertise with a custom research and development service. Our goal is to provide you with a tailored solution without requiring you to modify your original recipes. With our deep knowledge of vanilla extraction, we work closely with you to develop custom formulas that precisely meet your requirements. We adjust various characteristics, such as sugar content, intensity, the presence or absence of alcohol, grain content, texture, and aromatic profile, based on the final application of the flavor.*





# Our innovations

*Signed Casavainilla*

## *Vanilla paste*

*The Casa Vainilla vanilla paste is a true innovation that embodies our passion for this exceptional ingredient. Our Casavainilla vanilla paste encompasses the richness and complexity of this spice. This meticulous blend combines the delicacy of vanilla seeds with the texture of our full pod powder, all enhanced by the depth of our subtly sweetened concentrated vanilla extract. This unique alchemy results in a vanilla paste of unmatched elegance, offering a rich explosion of aromas and flavors.*



## *Vanilla pearl*

*Casavainilla introduces its Bourbon Vanilla Pearl, an iconic creation symbolizing the pinnacle of our vanilla range. Revered by master ice cream makers, it has become a staple among professionals. Born from a precise fusion of concentrated vanilla extract and meticulously selected Bourbon vanilla seeds, it takes the form of a black paste of velvety softness and dazzling shine, diffusing strong and delicate aromas. Our Vanilla Pearl, proudly produced in France, stands out for its absence of added sugar, highlighting the unparalleled purity of our vanilla.*





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of our vanilla and dive  
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and exceptional products.*

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