



## OUR STORY

Firstly, Eurovanille is a story, the story of a man and his passion for a spice. In 1990, Laurent Bourgois opened the gates of a new market by setting up Eurovanille, the first specialized company in natural vanilla.

From the beginning, Eurovanille started supplying the best chefs and most prestigious restaurants with the very best vanilla pods direct from source. Our reputation gradually grew, encouraging us to add other natural ingredients to our catalogue.

In our constant quest for excellence, we select the best varieties of vanilla from around the world. We have our own processing facility in India which enables us to control each stage of growth and maturity so that we can guarantee a faultless supply of vanilla with the most balanced and rounded flavours.

Now with more than 6000 clients in more than 80 countries, Eurovanille headquarters is situated at the crossroads of Europe in order to enable short and fast delivery times. (the Nord-Pas-De-Calais region in France).

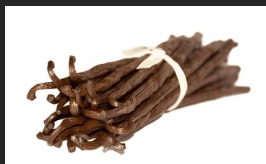
Our headquarters reflects our image of tradition and modernity. In one site, we can merge traditional methods with modern techniques. We have our own R & D facility so that we can create new ways of drawing out the best vanilla flavours from our products. We can also design specific made to measure vanilla products for our clients.

It is this know-how and expertise that has made Eurovanille the benchmark vanilla company for the past 25 years.

### The Vanilla Story

Vanilla originated in Mexico and is the fruit of the orchid. It was imported into Madagascar by the French in the 19th century and has been associated with that island ever since. Madagascar is now the leading vanilla producer in the world.

The vanilla flower in Mexico was pollinated by the *Mélipone* bee. Thanks to Almond Albuis who discovered that the flower could be pollinated by hand, vanilla could thereafter be grown in any tropical region even if the *Mélipone* bee wasn't around. Hand pollination is a delicate exercise and has to be carried out once the flowers bloom just after dawn. Their life is short and the flowers fall off once night falls.



### Madagascar Bourbon Vanilla Pods 12 - 14cm

**Prod No:** 12238

**Type:** Planifolia vanilla from Madagascar has a characteristic vanilla and fruit flavour and a rich, round aroma.

Labeled Bourbon, our gourmet vanilla grow on lands in the North of Madagascar in the region Andapa-Sambava-Antalaha.

**Packaging:** 250g sachet 12-14cm



### Bourbon Vanilla Extract With Seeds

**Prod No:** 13108

**Type:** Planifolia natural vanilla extract from Madagascar is characterized by aromatic-fruity grapes, spicy and woody.

Its appearance is slightly thick and intense taste.

**Packaging:** 1 bottle × 1kg

