



EURO
VANILLE

ARTISANS CATALOG

2025

Order online at www.eurovanille-vanifolia.com



About us

For over 35 years, Eurovanille, a company based in the North of France region, has been elevating natural vanilla with passion and expertise.

By selecting the finest pods from around the world and working closely with dedicated producers, we offer products of exceptional quality, designed for discerning professionals.

Driven by strong values – expertise, performance and sustainability – our team works every day to deliver creative solutions that respect both the environment and traditional know-how.

In this catalog, discover the full range of our products, each one telling a story of flavor, quality, and passion for vanilla.

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OUR RANGES

PRESTIGE

An exclusive 100% vanilla range blending tradition with a touch of modernity.

PREMIUM

A wide range of multi-origin premium vanilla pods to get you in the creative mood.

CLASSIC

Staying competitive, yet authentic : traceability, controlled provenance, conformity and reactivity.

Exclusivities Eurovanille

Coeur de Vanille

Prestige

Bouquet

- 13985M / 1Kg
- 13992M / 500g
- 13895M / 100g

0%
additives,
colorants,
preservatives

An exclusive 100%
vanilla range
blending tradition
with a touch of
modernity.

Pods



Spicy



Woody



Cocoa



Bourbon

Madagascar

- 13919M / 1Kg
- 13920M / 500g
- 14001M / 100g

Balsamic



Woody



Rum



100 % Natural



Fast to dose
3 to 5 g/L

Made in France



1Kg, 500g, 100g



Vanilla Pearl

0%
Additives,
preservatives,
alcohol, sugar

For a more pronounced
flavor and a deeper color,
the recommended dosage
can be increased.

Bourbon Madagascar

- 12803M / 1Kg
- 12802M / 500g
- 12801 / 100g

*Rich in aromas
and seeds*

*Fast to dose
2 to 3g/L*



Made in France 



1Kg , 500g, 100g



Pods

Planifolia Madagascar

- 906M / 16-20cm
- 12488 / 14-16cm
- 12238 / 12-14cm

100 %
Bourbon Vanilla



Balsamic



Woody

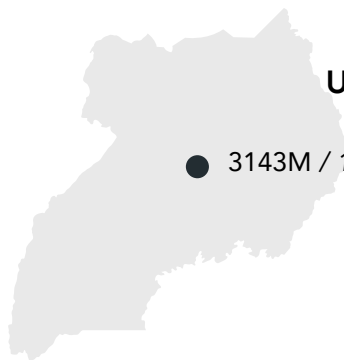


Rum



Uganda

- 3143M / 16-23cm



Woody



Fruity



Cocoa



250g



Pompona

Madagascar

● 12325 / 17-25cm

Fruity



Hay



Woody



Premium

“

Our vanilla pods are controlled and checked in our workshops in the Hauts-de-France region to offer the best of vanilla.

”



250g

9



CREAMS & MOUSSES



ICE CREAMS



YOGURTS &
DAIRY DESSERTS



PASTRY



GANACHES

Tahitensis

French polynesia

● 1076 / 12-16 cm

● 1092 / 16-23 cm

Anis



Fruity



Almond



“

The Tahitensis vanilla pod from French Polynesia is more fleshy and flexible.

It does not split, and its aromatic profile is unique.

”



Papua New Guinea

● 1166M / 16-20 cm



Coumarin



Tonka



Balsamic



Almond



250g





Powders

Bourbon Madagascar

● 1330M / 500g

● 2030 / 250g

Woody



Vanilla



Eurovanille
selects the best
pods, dries them,
and grinds them
to obtain a
powder.



100 %
Natural Vanilla

Planifolia Tahitensis



● 12493M / 500g

Woody



Caramel



“

A blend of different vanilla
origins in an exclusive
Eurovanille recipe!

”

Recommended dosage: page 24



500g, 250g



Natural powder & powder from extraction

- 12737 / 60%/40% powder blend
Bourbon Madagascar
- 12968 / 100% spent vanilla powder



500g



Vanilla Extract

Bourbon Madagascar

Support : liquid sugar

- 12998 / L400 with seeds
- 12997M / L200 with seeds
- 12965 / S400 with markers
- 12963 / S200 with markers
- 13053 / L80 with seeds

Available without seeds/markers

Slow or fast
extraction?
Discover all our
vanilla extracts based
on liquid sugar.



Fast to dose



Bouquet

- 14103M / L400 with markers
- 13867* / L200 with markers

PREMIUM

Slow extraction

Slow extraction is a process that takes place in three successive baths, allowing for a concentrate with an intense vanilla flavor and a long-lasting taste.

CLASSIC

Fast extraction

Fast extraction is a process carried out in a single bath at a temperature that allows for the extraction of the main aromatic molecules. It results in a concentrate with soft and floral notes.



1Kg, *4 X 1kg



Natural Vanilla Flavour

Bourbon
Madagascar

● 12619M / with markers

“

What is an flavour?

It can be natural or artificial. Natural vanilla flavor is mainly composed of vanilla extract but may contain up to 5% of other natural molecules to adjust the flavour profile. It is generally less expensive than vanilla extract.

”





Vanilla Pastes

Bourbon

- 12382* / with markers
- 12558* / with markers
- 13046 / with markers
- 1485 / powder based

* contains alcohol

“

Our vanilla paste will bring vanilla and sweet notes typical of Bourbon vanilla to your creations.

”



1Kg

Available in a 270g format, p.23





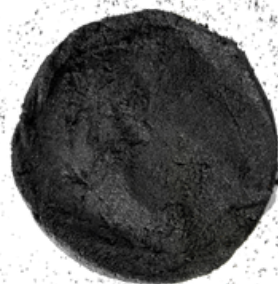
ORGANIC



Exclusives Vanilla pearls

- 12871M / 1kg
- 13037M / 500g
- 12870 / 100g

*Rich in aromas
and seeds*



*Fast to dose
1 à 3g/L*

Pods Bourbon

- 12952 / 20-23cm
- 2924M / 16-20cm
- 2924P / 16-20cm extra gourmet
- 3235 / 14-16cm

Balsamic



Woody



Rum



1kg, 500g, 100g



250g

Powder

Bourbon

● 2680 / 100% Natural Bourbon

Woody



Vanilla



Extracts

Bourbon

- 13032M / L400 with seeds
- 13034M / L200 with seeds
- 13041 / L80 with seeds
- 13045* / with seeds



Fast to dose

Support : liquid sugar



500g



1Kg, * 500g container

Vanilla Paste

Bourbon

- 13036* / *intense with markers*
- 12873* / *with markers*

* contains alcohol

“

Our vanilla paste will bring
vanilla and sweet notes
typical of Bourbon vanilla
to your creations.

”



1kg



Retail selection

Eurovanille's expertise at the service of a range designed for the finest grocery stores.



Free display for any order of 24 tubes

Display of 24 tubes (2 pods)

Mixing possible with the powder

12872 / Organic Bourbon Vanilla Pods

12759 / French Polynesia Vanilla Pods

13051 / Organic Bourbon Vanilla Powder

Tubes of 35 grams

12813 / Organic Bourbon Vanilla Pods

12812 / Bourbon Vanilla Pods

12811 / French Polynesia Vanilla Pods

Display with case (2 pods)

2233 / French Polynesia Vanilla Pods

11071 / Bourbon Vanilla Pods





Vanilla paste

12876* / Organic Bourbon - 270g

12536* / Bourbon - 270g

14317* / Bourbon - Pack of 10 container -100g

* contains alcohol



Vanilla powder

13247 / Planifolia, Tahitensis - 40g

Flavour and Extract - 75ml

With case

13073 / Organic Bourbon Extract L200

13050 / Bourbon Flavour with Seeds L80

13047 / Organic Natural Bourbon Flavour with Seeds

Without case































13072 / Organic Bourbon Extract with Seeds L200

13027 / Organic Bourbon Extract with Seeds L80





USAGE AND RECOMMENDED DOSAGES

APPLICATIONS	PRODUCTS	RECOMMENDED DOSAGES PER LITRE OR PER KILO
    	PREMIUM Vanilla pods	Dosage to adapt according to the size and variety of pods used.
  	PRESTIGE BOURBON Vanilla pearl	2 to 5 grams
   	PRESTIGE Cœur de Vanille	3 to 5 grams
     	PREMIUM CLASSIQUE Vanilla extract 400	3 to 6 grams
     	PREMIUM CLASSIQUE Vanilla extract 200	6 to 12 grams
  	CLASSIQUE BOURBON Vanilla paste	+/- 20 grams
  	PREMIUM Vanilla powder	+/- 4 grams



CREAMS & MOUSSES



CHOCOLATES



BISCUITS



ICE CREAMS



YOGURTS &
DAIRY DESSERTS




PASTRY



GANACHES





Pastry selection



Bake with quality
ingredients

Dried fruit pastes - 1kg

2125 / *Natural pistachio paste*
2925 / *Natural & coloured pistachio paste*
2920 / *Coloured & sweetened pistachio paste*
2831 / *Hazelnut paste*

Extracts (fruit, flowers & others) - 40g

3168 / *Bitter almond extract**
3164 / *Blood orange extract*
9600 / *Lemon extract* (available in 400g)
9604 / *Lavender extract*
12362 / *Yuzu extract**



* contains alcohol

Dried fruits - 1kg

- 2893 / *Natural Almonds 36/38 (14-16 mm)*
- 2894 / *Blanched Almonds 36/38 (14-16 mm)*
- 2895 / *Flaked Almonds*
- 2937 / *Almond powder for macarons*
- 2824 / *Hazelnuts*
- 2625 / *Macadamia nuts*
- 2626 / *Pecan nuts*
- 930 / *Whole shelled pistachios*



Chestnuts

- 2667 / *Sweetened Chestnut Paste - 60% chestnuts, 40% sugar - 1Kg*
- 2784 / *Chestnut Purée - 85% chestnuts, 15% water - 875g*
- 2686 / *Chestnut Cream - 50% chestnuts, 50% sugar - 1Kg*
- 2677 / *Whole crystallised chestnuts in vanilla syrup - 1.1Kg*
- 3118 / *Mini chestnuts in vanilla syrup - 1.1Kg*
- 2707 / *Broken crystallised chestnuts in vanilla syrup - 1.1Kg*



Other delicacies

- 14335 / *Coffee flavour - 1Kg*
- 895 / *Nougat paste from Montélimar - 1Kg*
- 12383 / *Nougat chips from Montélimar - 700g*
- 2927 / *Red pralines - Whole almonds coated in pink sugar - 1Kg*



Cooking selection

Saffron threads

- 3223 / Saffron threads - Category II - 10g
- 3227 / Saffron threads - Cut - 1g
- 3224 / Saffron threads - Cut - 10g
- 3225 / Saffron threads - Freeze-Dried - 1g
- 3226 / Saffron threads - Freeze-Dried - 10g

A demanding
selection of
exceptional
products



Saffron powder

- 3219 / Saffron powder - Category I - 1g
- 3220 / Saffron powder - Category I - 10g
- 3221 / Saffron powder - Category II - 10g

Cinnamon, tonka & star anis

- 2442 / Cinnamon sticks - Indonesia - 300g
- 3068 / Cinnamon sticks - Madagascar - 300g
- 14411 / Cinnamon powder - 400g
- 2857 / Tonka beans - 200g
- 2991 / Star anis - 200g



Peppercorns & fleur de sel

- 3045 / *White Penja peppercorn* - 250g
- 3048 / *Tellichery peppercorn* - 250g
- 3049 / *Pink peppercorn* - 250g
- 3050 / *Jamaican peppercorn* - 250g
- 3052 / *Voatsiperifery wild peppercorn* - 250g
- 2915 / *Fleur de sel* - 600g
- 2153 / *Fleur de sel - Planifolia vanilla powder* - 600g



Morels

- 2047 / *Dried morels without tails* - 3 to 5 cm - 125g

“

We know that every recipe deserves exceptional ingredients.

That's why we carefully source a wide range of premium ingredients, from dried fruit pastes to spices.

Each sourced ingredient is selected according to strict specifications to meet your expectations not only in terms of variety but also in quality.

”

Your Vanilla

Our expertise

A company recognized since 1990 in the natural vanilla market.

Vanilla experts who share your passion and commitment to excellence.

Innovations to surprise you and let you express your talent.

Expertise in all stages of the preparation process.

Consistent quality of vanilla products.

Responsive and attentive customer support.

Sustainable and suitable packaging solutions.





EURO
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