

SYNTHITE · VANILLA

The vanilla catalogue

Beans, extracts, CO_2 extracts, powders, pastes, flavours and NeoVanil,
from seven origins - specified, documented and made to the strength you need.

54 products across 6 categories and 7 applications

VANILLA PRODUCTS

Vanilla Beans

Whole cured pods, graded and selected by hand, from every origin we buy.



Madagascar Vanilla Beans

4210000966

Hand-selected Bourbon pods, plump and pliable, cured to hold moisture and aroma. The reference bean for the whole portfolio - creamy, sweet and rounded, with the balsamic depth that defines Madagascar.

Origin Madagascar · Variety Vanilla planifolia · Length 12-16 cm · Physical form Whole cured pods · Range Premium · Vanillin 1.4%



Ugandan Vanilla Beans

Bolder and darker than Bourbon, with cocoa-adjacent depth, raisin and a woody, phenolic edge. The bean to reach for when vanilla has to hold its own against chocolate or roast.

Origin Uganda · Variety Vanilla planifolia · Length 12-16 cm · Physical form Whole cured pods · Range Premium



Tahitensis Vanilla Beans – Large Size

A different species and an unmistakable profile - anisic, floral and fruity, with cherry and rum notes over a spicy phenolic base. Used where vanilla is meant to be the perfume of the dish.

Origin Papua New Guinea · Variety Planifolia × Tahitensis · Grade Grade A · Length 14-18 cm · Physical form Whole cured pods · Range Premium



Indian Vanilla Beans

Vanillic and sweet over a woody, spicy, earthy base. Grown and cured inside our own Kerala network, so the bean and the extraction sit on one site.

Origin India · Variety Vanilla planifolia · Length 12-16 cm · Physical form Whole cured pods · Range Premium



Indonesian Vanilla Beans

Warm and distinctive, with smoky, balsamic and spicy nuances over the vanillic core. The origin to reach for when the vanilla has to read through a robust matrix rather than sit on top of it.

Origin Indonesia · Variety Vanilla planifolia · Length 12-16 cm · Physical form Whole cured pods · Range Premium



Sri Lankan Vanilla Beans

Sweet, creamy and floral with a delicate spice. A smaller, more elegant profile than Bourbon, for applications where vanilla is the finish rather than the base.

Origin Sri Lanka · Variety Vanilla planifolia · Length 12-16 cm · Physical form Whole cured pods · Range Premium



Organic Vanilla Beans

The Bourbon profile under organic certification, from farms inside our own backward-integrated network so the certificate and the traceability come from the same chain.

Origin Madagascar · Variety Vanilla planifolia · Grade Grade A · Length 16-20 cm · Physical form Whole cured pods · Range Premium



Vanilla Seed

The black specks on their own, separated from the pod and cleaned. Seed carries the visual promise of real vanilla into any product where the consumer looks for it before they taste it.

Origin Madagascar · Variety Vanilla planifolia · Grade Seed / caviar · Length 12-16 cm · Physical form Free-flowing seed · Range Premium

VANILLA PRODUCTS

Vanilla Extracts & Oleoresin

Single-fold to 35-fold, in every carrier a formulation needs.



All-Natural Bourbon Extract, Alcohol-Free

4210000988

Nine-fold Bourbon character with no ethanol at all. Water-dispersible, so it goes into a beverage or a cold dairy base without a solubiliser.

Vanillin 1.4% · Fold 9× · Carrier Glycerin · Solubility Water dispersible · Physical form Liquid · Origin Madagascar · Range Premium



Pure Vanilla Extract, US Standard

Formulated to the US standard of identity so the label can read Pure Vanilla Extract without qualification - one unit weight of beans per gallon, at or above 35% ethyl alcohol by volume.

Fold 1× · Carrier Ethanol (35% v/v min.) · Solubility Soluble in aqueous ethanol · Physical form Liquid · Origin Madagascar · Range Premium



Organic Fairtrade Vanilla Extract

Organic and Fairtrade certified end to end, from farmer groups inside our own sourcing network - so the premium reaches the plantation rather than the paperwork.

Fold 2× · Carrier Aqueous ethanol · Solubility Soluble in aqueous ethanol · Physical form Liquid · Origin Madagascar · Range Organic



Vanilla Tincture – for Perfumery Applications

4410000036

A long, cold ethanolic maceration. Gentle, transparent and completely natural in character - the traditional perfumer's and distiller's format.

Vanillin 0.1% · Carrier Ethanol · Solubility Soluble in ethanol · Physical form Liquid · Origin Madagascar · Range Premium



Vanilla Extract with Seed

4210003455

Pourable rather than spoonable, with the seed held in suspension - the speck of a paste at the dosing convenience of a liquid.

Vanillin 0.15% · Fold 1× · Carrier Sugar syrup · Solubility Water dispersible · Physical form Liquid with suspended seed · Origin Madagascar · Range Premium



Vanilla Extract

Single-fold Bourbon extract in aqueous ethanol - the classical reference, and the grade most formulators know by taste before they know it by number.

5 strengths · 1× to 15× · Liquid



Vanilla Oleoresin

Single-fold and water-dispersible, for formulators who dose by volume and want the simplest possible carrier story.

7 strengths · 1× to 35× · Liquid

VANILLA PRODUCTS

CO_2 Extracts & Absolutes

Solvent-free supercritical extracts, crystals and absolutes, from 4% vanillin upward.



Vanilla CO_2 Crystals

4210000994

The top of the range: the crystallised fraction, where bean-derived vanillin is concentrated far beyond what a liquid extract can carry. Specified where the vanillin has to arrive in the smallest possible dose.

Physical form Liquid with crystals · Solubility Oil soluble · Origin Madagascar · Vanillin 80% · Range Premium



Vanilla CO_2 Extract

The entry point into supercritical extraction: no solvent, no water, and a profile that goes straight into a fat phase.

7 strengths · 4% to 25% · Liquid with crystals



Vanilla Absolute

The perfumer's vanilla: dark, balsamic, tenacious, and far richer than the vanillin figure alone suggests.

3 strengths · 5% to 21% · Thick liquid

VANILLA PRODUCTS

Vanilla Powders

Ground bean, spray-dried and encapsulated powders for dry systems.



Vanilla Bean Powder

4210000992

Whole cured pods milled to a fine, dark powder - flavour and visible speck in one ingredient, with nothing added and nothing carried.

Physical form Powder · Origin Madagascar · Solubility Not applicable · Range Premium · Variety Vanilla planifolia · Vanillin 1%



Vanilla Seed Powder

4210000990

Ground for appearance and texture, and specified where the speck has to be seen rather than tasted.

Physical form Powder · Origin Multi-origin · Solubility Not applicable · Range Premium · Vanillin 0.01%



Vanilla Powder – Deflavoured

4210001007

Bean that has already given up its extract, milled for appearance alone. All of the visual authenticity of vanilla seed with none of the flavour cost.

Physical form Powder · Origin Multi-origin · Solubility Not applicable · Range Premium · Vanillin 0.01%



Encapsulated Vanilla Powder

The flavour held inside a starch shell until the bake is over. Built for processes hot enough and long enough to strip an unprotected vanilla out of the crumb.

Physical form Encapsulated powder · Origin Multi-origin · Solubility Water dispersible · Range Premium



Vanilla Sugar

Real bean through real sugar - for finishing, for dusting, and for the retail shelf where vanilla has to be a product rather than an ingredient.

Physical form Free-flowing crystalline blend · Origin Multi-origin · Solubility Water soluble · Range Premium

VANILLA PRODUCTS

Vanilla Pastes

Visible seed and spoonable viscosity - the format a pastry kitchen reaches for.



Vanilla Bean Paste

4210003380

Spoonable, glossy and full of visible seed. The format a pastry chef reaches for when the vanilla has to be seen in the finished plate.

Physical form Paste · Origin Madagascar · Variety Vanilla planifolia · Range Premium · Vanillin 0.05% · Carrier Sugar syrup · Solubility Water dispersible



Vanilla Bean Paste with Seed

4210005501

A paste built to a cost line as well as a profile, using the NeoVanil approach to hold the character while taking the bean load down.

Physical form Paste · Origin Multi-origin · Variety Vanilla planifolia · Range Premium · Vanillin 0.14% · Fold 1× · Carrier Sugar syrup · Solubility Water dispersible

VANILLA PRODUCTS

Flavours & Compounds

Standardised, ready-to-dose flavours built for a named application.



Vanilla on Cocoa Butter

Vanilla delivered on cocoa butter itself, so it melts into a conche without adding water, changing viscosity or touching the tempering curve.

Physical form Solid at ambient, melts to liquid · Carrier Cocoa butter · Solubility Fat soluble · Origin Madagascar · Range Premium



Vanilla Cream & Caramel Compounds

Vanilla built out toward cream, custard or caramel with other natural flavours, so one addition does the work of a small flavour brief.

Physical form Liquid · Origin Multi-origin · Range Premium



Natural Vanilla Flavour

The ten-fold working grade, on a hydro-alcoholic carrier that drops straight into an existing extract dosing line.

2 strengths · 10× to 20× · Liquid