

Foodservice Professionals

Independent restaurants,

chains, hotels, caterers and cooking schools can enjoy the highest quality vanillas and fine flavorings from Nielsen-Massey Vanillas. These products are available in convenient, cost effective quantities, making it easy to incorporate only the best into today's menus. Whether using it for crème brûlée, lobster with vanilla sauce, classic ice cream or an amuse bouche, Nielsen-Massey's vanillas and fine flavorings offer inspiration to the chef.



Madagascar Bourbon Pure Vanilla Products

Madagascar Bourbon Pure Vanilla Extract is Nielsen-Massey's signature product, and the premier vanilla in the world. As with all Nielsen-Massey extracts, it is made using our proprietary cold extraction process which slowly and gently extracts the distinct vanilla flavor from the beans. Noted for its creamy, sweet, full flavor and velvety aftertones, this versatile extract is a staple in kitchens worldwide.

Nielsen-Massey's Madagascar Bourbon Pure Vanilla Extract is ideal for general cooking and baking. Its intense and balanced flavor holds up during high heat applications such as cake and cookie production, candy making and stove-top, grilling or roasting processes.

If you prefer the whole bean, Madagascar Bourbon Gourmet Vanilla Beans are moist, flavorful beans with rich, full vanilla flavor. To use, simply split the bean and scrape the seeds to attain the aromatic, delicious vanilla flavor, or simmer in milk, cream or other liquid before adding to a recipe.

- Vanilla Extracts are available in quarts and gallons.
- Pure Vanilla Bean Paste is available in quarts and gallons.
- Gourmet Vanilla Beans are available bulk by the pound.
- Pure Vanilla Powder is available bulk by the pound.
- Pure Flavors are available in 18-ounce and gallon sizes.

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quality

Madagascar Bourbon Pure Vanilla Products (continued)

When looking for a step-saver with visual appeal, try Madagascar Bourbon Pure Vanilla Bean Paste. It is made with our famous Madagascar Bourbon Pure Vanilla Extract and real seeds from the vanilla bean, combined in a slightly viscous base. It is ideal for whenever the distinctive look of vanilla seeds is desired. Use it measure for measure the same as Pure Vanilla Extract or to replace whole vanilla beans in recipes.

For a convenient way to add just a sprinkle, dash or pinch of delicious vanilla flavor, try Madagascar Bourbon Pure Vanilla Powder. It is the essence of our Madagascar Bourbon Pure Vanilla in an all-natural, alcohol and sugar-free, powder base. Keep it in the kitchen as the “secret ingredient” for adding a special flavor twist to just about anything. Use it in color-sensitive products such as icings and fondants, to top fresh fruit or baked goods, to flavor dry mixes, add to coffee or tea or sprinkle on sautéed vegetables. It is used measure for measure the same as Pure Vanilla Extract.

A new Nielsen-Massey staple for the foodservice professional’s kitchen is Madagascar Bourbon Pure Vanilla Sugar. This flavorful blend of gourmet baker’s sugar and Madagascar Bourbon Pure Vanilla Extract offers the perfect way to add a hint of vanilla and the sweetness of sugar all at once. It is perfect for general cooking and baking, or in combination with other forms of pure vanilla for flavor layering to intensify the overall flavor of any dish.

Products offered from this line include:

- Madagascar Bourbon Pure Vanilla Extract
- Madagascar Bourbon Pure Vanilla Bean Paste
- Madagascar Bourbon Pure Vanilla Powder
- Sugarless Madagascar Bourbon Pure Vanilla Extract
- Madagascar Bourbon Gourmet Vanilla Beans
- Madagascar Bourbon Pure Vanilla Sugar

professional

catering



Products offered from this line include:

- Organic Madagascar Bourbon Pure Vanilla Extract
- Organic Madagascar Bourbon Pure Vanilla Powder
- Organic Madagascar Bourbon Gourmet Vanilla Beans

Organic Pure Vanilla Products

Nielsen-Massey has offered Organics for more than ten years with its Organic Madagascar Bourbon Pure Vanilla Products. All Nielsen-Massey’s Organic Pure Vanilla products are made from the highest quality, organically grown vanilla beans and certified organic alcohol. As with all our products, these are produced using the company’s unique cold extraction process as well. Use Organic Pure Vanilla when the unique properties of an organic ingredient are desired, and when your discriminating guests require the “greenest” of ingredients.

rarity



Tahitian Pure Vanilla Products

Tahitian Pure Vanilla comes from the orchid *Vanilla Tahitensis Moore* in exotic French Polynesia. This distinctly unique vanilla is known for its delicate, aromatic, cherry-like flavor. It has a special affinity for fruit and is a favorite among pastry chefs worldwide.

Tahitian Pure Vanilla is best used in products that are not subjected to high heat, such as refrigerated and frozen desserts, pastry creams, fruit pies and sauces, smoothies and shakes, puddings and custards.

Tahitian Vanilla Beans are plump, moist, flavorful beans with the same unique vanilla flavor and aroma of the Tahitian Pure Vanilla Extract.

Products offered from this line include:

- Tahitian Pure Vanilla Extract
- Tahitian Gourmet Vanilla Beans



Mexican Pure Vanilla Products

Historically known as the birthplace of vanilla, Mexican vanilla beans, when properly grown and processed, produce one of the world's most exceptional vanillas. It offers a deep, spicy character that complements not only chocolate, but citrus fruits, cinnamon, cloves and other warm spices. It even pairs well with unexpected flavors such as those of chile peppers and tomatoes where it can smooth out the heat and acidity.

Try it in cookies, cakes and frozen desserts, barbecue and spaghetti sauces, salsas, moles, dulce de leche, fruit and picante sauces.

Mexican Vanilla Beans are moist, flavorful beans with the same characteristics as the Mexican Pure Vanilla Extract.

Products offered from this line include:

- Mexican Pure Vanilla Extract
- Mexican Gourmet Vanilla Beans

foodservice

hospitality

ALL PRODUCTS ARE KOSHER AND GLUTEN-FREE CERTIFIED.



Pure Flavors

In addition to Pure Vanillas, Nielsen-Massey now offers a line of Pure Flavors. They are made with the same high quality and attention to detail as our Pure Vanilla products, with botanical extractives in an alcohol base. Like the Nielsen-Massey vanilla products, these ingredients are at home with traditional baking and confectionery recipes, and also entice the chef to explore the world of flavors by adding them to sauces, dressings, marinades, beverages, teas and tinctures, emulsions and foams.

Pure Almond Extract One of the most used flavorings in baking; Pure Almond Extract is made with the purest oil of bitter almond to deliver the gold standard of flavor and quality. Pure Almond Extract goes well with vanilla, chocolate, maple or butterscotch, and has a special affinity for fruits such as raspberries and strawberries, peaches, raisins and plums.

Rose Water This sweet scented water is a steam distillate made from the purest rose petals. Its delicate floral notes are perfect additions to Middle Eastern, Indian and Greek foods such as baklava or rice puddings, and are wonderful accents to delicate French pastry glazes and creams.

Pure Orange Extract People of all cultures enjoy the bright, sunny flavor of orange. Pure Orange Extract is made from the finest quality oranges, and complements a range of foods and flavors including vanilla, chocolate, strawberries, pineapple, kumquats and other fruits.

Pure Coffee Extract Pure Coffee Extract has all the flavor of a cup of espresso without the need for brewing. Use this smooth coffee flavor to accentuate the flavor of chocolate, to add nuances to vanilla and to complement everything from hot chocolate to tomato sauce.

Pure Lemon Extract Lemons are enjoyed worldwide for their light, fresh flavor and ability to complement just about any dish. Made with the highest quality ingredients for the best flavor, Pure Lemon Extract is great with fish, pork and chicken dishes, and blends well with a variety of herbs.

Orange Blossom Water This refreshingly aromatic water is made from a distillate of the Seville bitter orange from Spain and the Middle East. Used in Persian, Arabic, Indian and Turkish dishes, Orange Blossom Water brings the sweet perfume of the orange grove to a variety of dishes. It is a delicious flavoring for custards and puddings, cakes and cookies, candies and other confections.

Pure Peppermint Extract Pure Peppermint Extract is the signature flavoring of holiday candy canes and is made from the finest mint oils according to the strictest quality standards. Use it to flavor teas, to enhance fruit salads or to complement chocolate in cakes, ice cream and icings.

Pure Chocolate Extract Neither sweet nor “milk chocolatey,” Pure Chocolate Extract offers the full depth of dark chocolate, made from the finest cocoa beans. Use it to add an extra measure of chocolate flavor to dishes that have a chocolate base, as well as to dishes with chile peppers, tomatoes, legumes and, of course, vanilla.

Products offered from this line include:

- Pure Almond Extract
- Rose Water
- Pure Orange Extract
- Pure Coffee Extract
- Pure Lemon Extract
- Orange Blossom Water
- Pure Peppermint Extract
- Pure Chocolate Extract



NIELSEN-MASSEY VANILLAS

Vanilla Specialists