



You do like vanilla, you should love Vanilike !



CONCEPT:

- Ideal compromise between natural and synthetical vanilla flavouring
- Flavour enhancer + well balanced vanilla taste
- Cost-effective alternative



THE RANGE:

- S: 'standard', Multipurpose use, flavouring balance taste VS strength
- B: 'boost', priority given to strength
- R: 'rounded', priority given to the rounded effect

Produced in powder, withstands cooking process, multi-use properties:

Chocolate mass



Ice cream



Desserts



Biscuit dough



Fat fillings



Dairy products



Cereal bars



Pastry mixes



Yellow dough



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