



Nielsen-Massey

10010 - Madagascar Bourbon Vanilla Bean Pas

Madagascar Bourbon Pure Vanilla Bean Paste is crafted using our Madagascar Bourbon Pure Vanilla Extract, along with real bean specks from the vanilla pod. The flavor profile is sweet, creamy and mellow with velvety after-tones



Nutrition Facts

Servings per Container 200
Serving size 5.0ML (5MLT)

Amount per serving
Calories 15

% Daily Value*	
Total Fat	2.61g 2%
Saturated Fat	0.36g 0%
Trans Fat	0g
Cholesterol	0.1mg 0%
Sodium	86.42mg 86%
Total Carbohydrate	52.66g 52%
Dietary Fiber	2.37g 2%
Total Sugars	53.44g
Includes 51.93g Added Sugar	%
Protein	0.21g
Vitamin D	0.55mcg 0%
Calcium	331mg 331%
Iron	3.2mg 3%
Potassium	126mg 126%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Nielsen-Massey's Madagascar Bourbon Vanilla Bean Paste is made from premium, hand selected beans cultivated in Madagascar, the world's leading supplier of the highest quality vanilla. Nielsen-Massey's proprietary cold extraction process gently draws out and preserves the vanilla's more than 300 flavor compounds, resulting in a sweet, creamy and mellow flavor profile. This exceptional vanilla bean paste is crafted from Nielsen-Massey's Madagascar Bourbon Vanilla Extract along with real bean specks from the vanilla pod. Kosher Certified, Gluten-Free Certified, and Non-GMO Project Verified, the paste's thick consistency (similar to molasses) enables you to add more delicious vanilla flavor without thinning your batters or sauces. It is also ideal for recipes in which you want to add the visual appeal of vanilla bean specks such as creme brulee or panna cotta.

Ingredients

Sugar, Water, Vanilla Extract, Vanilla Beans, Gum Tragacanth (A Natural Thickener)

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Store in a cool dry place, do not refrigerate. UNIT UPC: 025638214322

Serving Suggestions

For use in cooking, baking, or as is.

Prep & Cooking Suggestions

Madagascar Bourbon Pure Vanilla Bean Paste can be used as a direct replacement for extract when you want the distinctive look of vanilla bean specks. Toss it with strawberries and serve with whipped cream for a delicious, fruity dessert.

✏ Product Specifications

Brand			Manufacturer			
Nielsen-Massey			Nielsen Massey Vanillas I			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
025638214322	21432 2	10010	10025638214329		1/32 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
2.45lb	2lb	United States	Yes			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8in	3.5in	3.5in	0.06ft3	20x5	730days	60°F / 77°F



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Nutrition Analysis - By Measure

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Protein	0.21	Trans Fats	0g	Calcium	331mg
Total Carbohydrates...	52.66g	Saturated Fat	0.36g	Iron	3.2mg
Sugars	53.44g	Added Sugars	51.93g	Potassium	126mg
Dietary Fiber	2.37g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0.1mg		
Vitamin A(IU)•		Vitamin D	0.55mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

