

vanilla
scientific



**INDUSTRY
PRODUCT CATALOG**

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WHERE SCIENCE MEETS NATURE



ABOUT US

Our journey began with a deep appreciation for the unique world of vanilla. What started as a fascination with its natural complexity grew into a commitment to quality and innovation. Partnering with leading scientists from the Vilnius University and Vilnius University of Applied Sciences (VIKO), we combine nature's finest ingredients with precise, reliable methods to meet today's industry standards. We focus on creating high-quality vanilla products that balance authenticity and consistency, driven by a shared passion for excellence and responsibility.

At Vanilla Scientific, we are dedicated to merging the best of both worlds – natural, high-quality vanilla with the precision of scientific innovation. Our goal is to redefine excellence in vanilla products by delivering tailor-made solutions that meet the exact standards of our clients.

In our pursuit of sustainability, we carefully select only Fairtrade-certified vanilla, ensuring our ingredients are ethically sourced and that we contribute to the welfare of farming communities. We also offer organic options, giving clients the opportunity to choose products that align with environmentally responsible practices. Our dedication to sustainability goes beyond sourcing – it influences every step of our process, from cultivation to production, ensuring that we protect both the environment and the people behind each harvest.



LOCATION

Vanilla Scientific is headquartered at the Innovation and Business Center in Vilnius, Lithuania, known for its commitment to sustainability and scientific excellence.

This facility stands out with:

- 100% Renewable Energy: Powered by an 850 kW solar plant and 80 geothermal wells for autonomous energy supply.
- Net-Zero CO₂ Emissions: Setting a new standard as one of the greenest buildings not only in Lithuania, but in Europe.
- Future-Focused Design: A space dedicated to breakthroughs in science, technology, and innovation.

RESEARCH THROUGH COLLABORATION

We are proud to partner with two of Lithuania's leading academic institutions – Vilnius University (VU) and University of Applied Sciences (VIKO).

Through these partnerships, we work closely with top researchers, students, and academic leaders to advance scientific discovery, support talent development, and bridge the gap between research and real-world application.



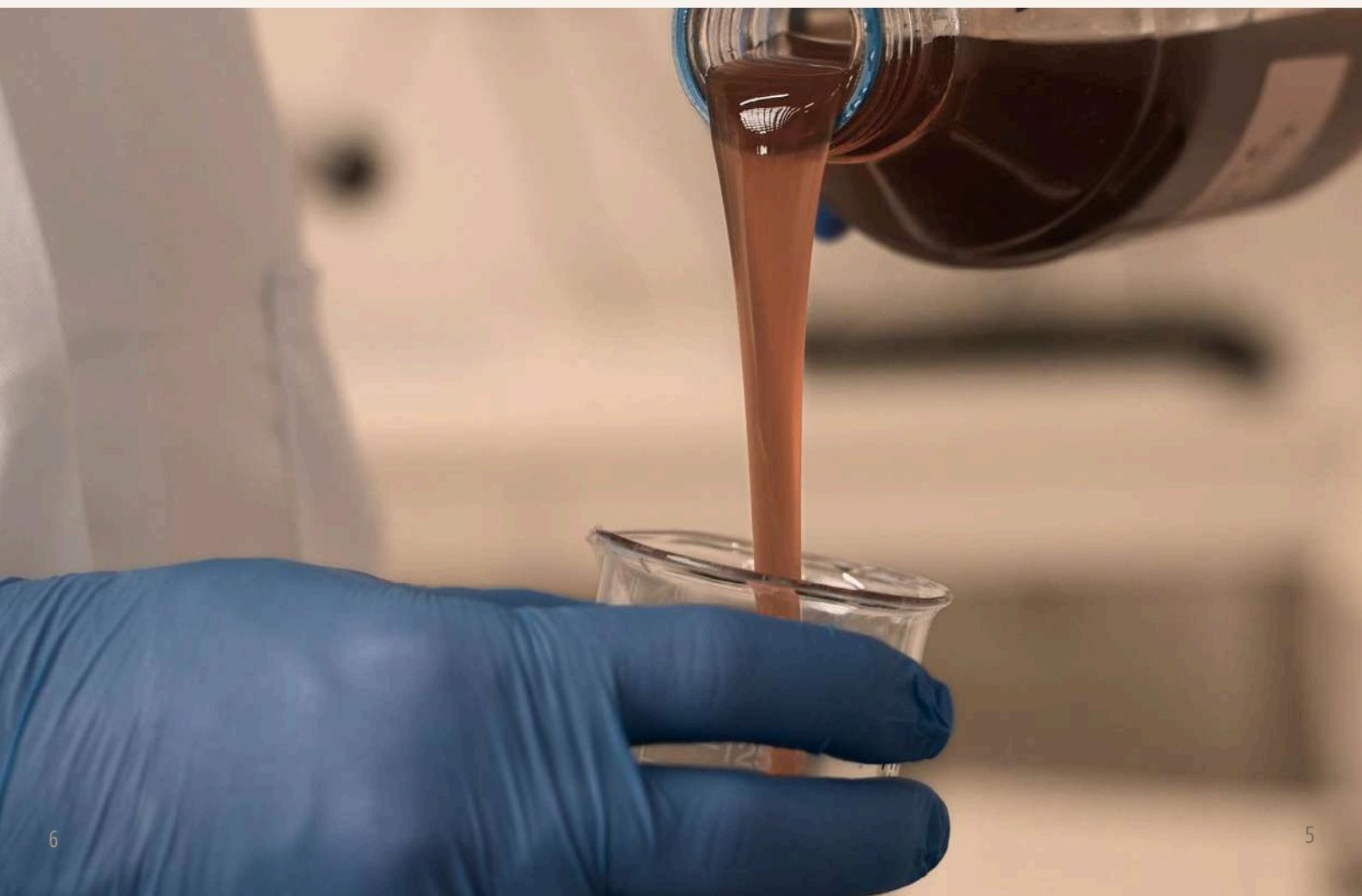
INVITATION TO INNOVATE

Whether you work in chocolate, dairy, or any flavor-driven industry, you've likely seen the rising demand for natural ingredients. Synthetic options no longer satisfy today's consumers, who seek authenticity and clean labels. As manufacturers, it's time to embrace this shift and lead with nature-based solutions.

Vanilla stands out – not just for its rich, complex taste, but for its health benefits. Choosing natural vanilla means more than meeting market trends; it means delivering real value. Packed with antioxidants, it's a functional ingredient that enhances both product quality and consumer appeal.

At Vanilla Scientific, we harness vanilla's natural potential through a scientific, precision-driven process. Rather than imitating nature, we refine it – carefully balancing ingredients at every stage to create high-quality extracts tailored to your needs.

Explore our range or collaborate with us to create something new. Whether you're seeking a perfect match or a custom solution, we're here to help you craft products that truly stand out.





GOURMET



GOURMET LINE

Our Gourmet Line features the finest ingredients, thoughtfully crafted for chefs and culinary enthusiasts who demand exceptional quality and flavor. Blending tradition with innovation, each product is meticulously selected to elevate everything from everyday meals to haute cuisine.

BOURBON VANILLA GOURMET EXTRACT

Discover the Rich Flavor of Bourbon Vanilla Extract!

Perfect for both sweet and savory creations, our Bourbon vanilla extract is ready to use – effortlessly adding depth, aroma, and visual appeal to your recipes.

From ice creams, custards, and pastries to chocolate ganaches, fruit preparations, and savory sauces, it enhances a wide range of dishes. With its rich aroma and authentic vanilla seeds, this extract brings a touch of sophistication to every creation.



Recommended Dosage: Use 20 g of vanilla extract per kilogram of preparation for optimal flavor and aroma.

Storage Instructions: Store in a cool, dry place, away from direct sunlight and heat. Refrigerate after opening and ensure the container is tightly sealed to maintain freshness.

Available	Unit Size
with seeds	PET 1 L
without seeds	PET 500 ML PET 200 ML PET 100 ML

Ingredients:

Glucose Syrup, Natural Flavouring (Bourbon Vanilla Extract), Glycerin, Vanilla Seeds (optional)



VANILLA EXTRACTS

Vanilla extracts are the most common choice in the food and beverage industry due to their versatility, ease of use, and consistent flavor. Extracts capture the full spectrum of vanilla's natural compounds, offering a concentrated product that provides the rich, complex flavor expected from high-quality vanilla. This makes them ideal for large-scale productions seeking reliable flavor solutions.

One key advantage of vanilla extracts is their seamless integration into a variety of products, from baked goods to beverages. Their liquid form ensures even flavor distribution and precise control, maintaining consistency across batches. Extracts are particularly popular in ice cream, pastries, chocolates, and drinks, where their stable flavor holds up in baking, freezing, and other processing conditions. Additionally, their concentrated nature makes them a cost-effective option.

We offer a range of vanilla extracts sourced from different regions, including Madagascar, Uganda, and Indonesia, available in various fold strengths to suit diverse industry needs.



Vanilla Flavor Intensity Chart



MADAGASCAR BOURBON VANILLA

Bourbon vanilla is highly valued for its distinctive, well-rounded flavor, combining sweet, creamy, and subtle floral notes. It remains the preferred choice for industries worldwide due to its consistent quality and versatility.

Drawing from the finest resources Madagascar has to offer, we apply meticulous scientific methods to create extracts of exceptional quality. After extensive testing, we've developed a selection available in classic, organic, and alcohol-free versions. Each option comes in different fold strengths, providing flexibility for various industry needs.

EXTRACTS

MADAGASCAR BOURBON VANILLA EXTRACT



Our classic Bourbon vanilla extract delivers the pure, authentic flavor that has made Madagascar vanilla a trusted choice across industries. Free from any added sweeteners or artificial ingredients, it ensures a clean and natural taste, ideal for customers looking to elevate their products with high-quality, natural ingredients.

Folds available	Unit Size
1-fold	25 l (HDPE canister)
2-fold	1000 l (IBC container)
4-fold	
10-fold	
Custom request	

Ingredients:
Water, Alcohol, Vanilla Bean Extractives

ORGANIC MADAGASCAR BOURBON VANILLA EXTRACT

Our organic Bourbon vanilla extract is crafted to meet the needs of customers seeking certified organic ingredients. It offers the same rich flavor as our classic option, while supporting sustainable sourcing for environmentally conscious brands.

Folds available	Unit Size
1-fold	25 l (HDPE canister)
2-fold	1000 l (IBC container)
4-fold	
10-fold	
Custom request	

Ingredients:
Water, Alcohol, Vanilla Bean Extractives



ETHANOL-FREE MADAGASCAR BOURBON VANILLA EXTRACT



Our ethanol-free Bourbon vanilla extract is ideal for customers seeking an option without alcohol. It delivers the same rich, natural taste of Madagascar vanilla, ensuring no compromise on flavor.

Folds available	Unit Size
1-fold	25 l (HDPE canister)
2-fold	1000 l (IBC container)
4-fold	
Custom request	

Ingredients:
Water, Glycerine, Vanilla Bean Extractives

UGANDA PLANIFOLIA VANILLA

Uganda Planifolia vanilla offers a rich, bold flavor with deep, earthy undertones and subtle hints of chocolate and spice. Popular in the bakery, confectionery, and beverage industries, its robust profile enhances products that need a more intense flavor.

UGANDA PLANIFOLIA VANILLA EXTRACT



Our Uganda Planifolia vanilla extract is crafted to offer a pure solution free from added sweeteners or artificial ingredients. It's designed for manufacturers looking to elevate their products with a high-quality vanilla extract that meets the demands of today's market.

Folds available	Unit Size
1-fold	
2-fold	
4-fold	
10-fold	
Custom request	25 l (HDPE canister) 1000 l (IBC container)

Ingredients:
Water, Alcohol, Vanilla Bean Extractives

INDONESIA TAHITENSIS VANILLA

Indonesia Tahitensis vanilla is recognized for its bold, smoky, and woody flavor profile, with subtle spicy undertones. Known for its resilience, this variety performs exceptionally well in high-heat applications, making it a preferred choice in industries like baking and confectionery. Its strong, enduring flavor is ideal for products that require a robust vanilla presence throughout the production process.

INDONESIA TAHITENSIS VANILLA EXTRACT



Our Indonesia vanilla extract provides a reliable, natural option for manufacturers, free from added sweeteners or artificial ingredients. Its robust profile makes it ideal for applications that require a bold, resilient vanilla extract, perfect for industries looking to maintain flavor integrity even in high-heat processes.

Folds available	Unit Size
1-fold	
2-fold	
4-fold	
10-fold	
Custom request	25 l (HDPE canister) 1000 l (IBC container)

Ingredients:
Water, Alcohol, Vanilla Bean Extractives

VANILLA POWDERS



Vanilla powders are a versatile option for industries that need a dry, easy-to-use form of vanilla. They blend seamlessly into a wide range of products, offering a concentrated flavor without adding moisture, making them perfect for dry mixes, beverages, and baked goods. Their stability under high-heat and long-storage conditions makes them ideal for applications where consistency and longevity are essential.

Vanilla powders are easy to measure and distribute, ensuring uniform flavor across large-scale productions. They are commonly used in spice blends, protein powders, and desserts, providing a reliable and convenient flavor solution for manufacturers. Free from artificial additives, it offers a clean, reliable solution tailored to different manufacturing needs.

MADAGASCAR BOURBON VANILLA POWDER



Our Madagascar Bourbon vanilla powder is designed to provide a natural, authentic vanilla presence in products, whether for flavor enhancement or visual appeal. With options ranging from flavorful to spent powder, it's a versatile ingredient popular in various industries for its ability to elevate both the appearance and quality of finished products.

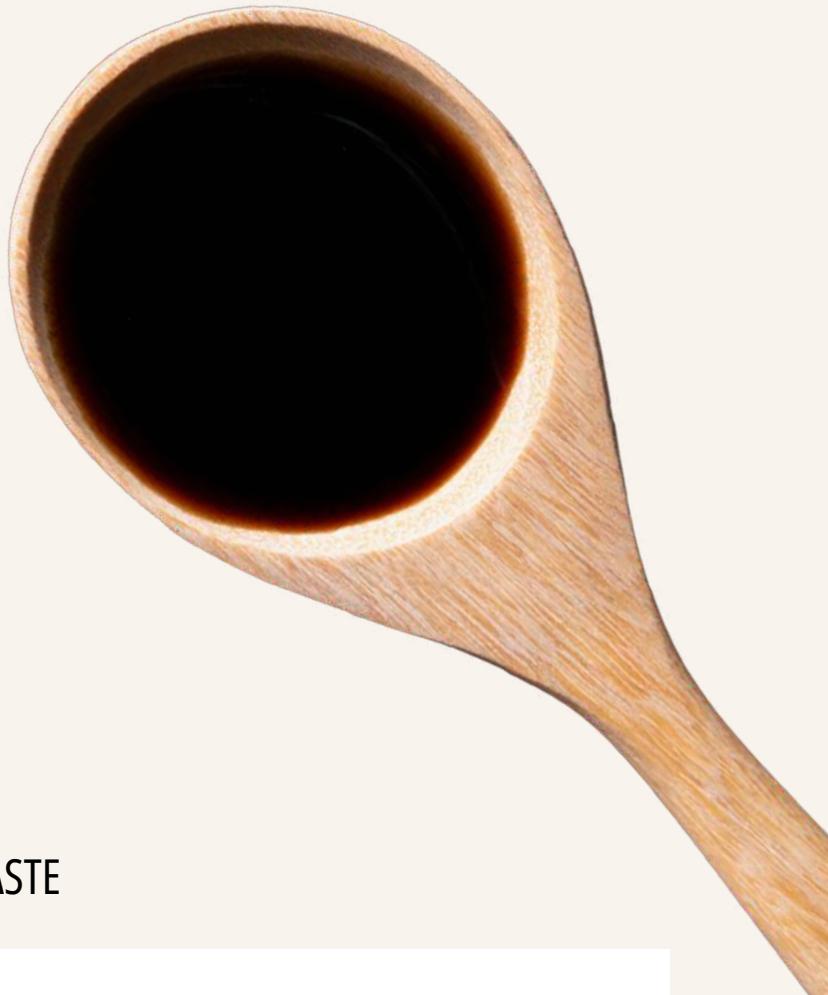
Product options	Unit Size
Premium powder Spent powder Vanilla seeds	5 kg plastic bag

Ingredients:
Vanilla Extractives

VANILLA PASTES

Vanilla paste offers a rich and concentrated form of vanilla, combining the convenience of a liquid with the intense flavor of whole vanilla beans. It's a popular choice in industries that require a thick, syrup-like consistency for easy incorporation into products like ice creams, desserts, sauces, and beverages. With visible vanilla bean specks, vanilla paste provides a premium, artisanal look, enhancing both flavor and visual appeal.

Its concentrated nature allows for precise dosing, ensuring consistency in flavor across batches. Vanilla paste is ideal for applications where both flavor intensity and aesthetics are important, providing a high-quality, natural vanilla solution for a variety of uses.



MADAGASCAR BOURBON VANILLA PASTE



Our Madagascar Bourbon vanilla paste offers the rich, authentic flavor of Madagascar vanilla with visible bean specks for a premium look. Free from added sweeteners or artificial ingredients, it provides a clean and natural taste. This paste is ideal for customers seeking to enhance their products with high-quality vanilla that delivers both flavor and visual appeal.

Product options	Unit Size
Madagascar Bourbon Vanilla Paste	5 l HDPE canister 25 l HDPE canister

Ingredients:

Vanilla Extract, Glucose Syrup, Vanilla Seeds, Tragacanth Gum

VANILLA BEANS



Vanilla beans are the purest form of vanilla, offering the full depth of flavor and aroma straight from the source. They are a preferred choice for premium products that require a natural, unprocessed ingredient with a distinct, complex flavor profile. Whether used for infusions, flavor extractions, or direct incorporation into culinary creations, vanilla beans provide unmatched authenticity and richness.

Madagascar Bourbon vanilla beans, renowned for their rich, creamy, and sweet flavor profile, are considered the gold standard. Their strong, bold aroma makes them ideal for premium culinary applications, from desserts to beverages.

Ugandan vanilla beans are known for their smooth, well-balanced flavor with chocolate and earthy undertones. These beans are thicker than most, yielding a rich vanilla essence that is ideal for flavor extraction, infusions, and premium culinary applications such as desserts and beverages.

Indonesian beans offer a distinctive woody and smoky flavor, setting them apart from other varieties. Known for their resilience in processing conditions like high heat, they are often used in baked goods, beverages, and industrial applications where consistency and intensity are key.

VANILLA BEANS



Our range includes vanilla beans from Madagascar, Uganda, and Indonesia, available in both Gourmet and Extraction grades to suit different applications. Our Madagascar Bourbon vanilla beans are also available in certified organic options.

Product options	Unit Size
Madagascar Bourbon Gourmet, Madagascar Bourbon Extraction Grade (RedUS), Uganda Vanilla Gourmet, Uganda Vanilla Extraction Grade (RedUS), Indonesia Vanilla Gourmet, Indonesia Vanilla Extraction Grade (RedUS)	20 kg carton box



CONTACT US

Extraction House Europe, UAB

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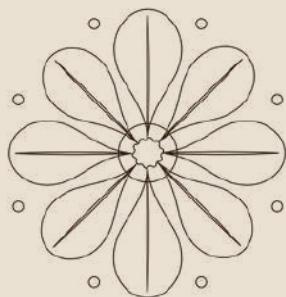
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