

Dear Chef, Baker or Pastry Maker,

LittlePod is an East Devon company that provides chefs with high-grade Madagascan vanilla pods, extracts and pastes. Our products come in easy-to-use packs, bottles and tubes, making it affordable and convenient to use natural vanilla in the professional kitchen.

High Quality

We use only the finest grade II Madagascan vanilla, which recently came first in an independent taste survey carried out by a premium dessert producer.

Convenient

Our practical, recyclable packaging was designed with chefs in mind. Screw cap quart bottles and aluminium paste tubes with flip-top lids make adding vanilla a simple matter of point and squirt.

Affordable

We want to get everyone using real vanilla, so our catering products are competitively priced

*P&P subject to order size
Larger quantities available
Call or e-mail for more info*

Natural Vanilla Paste saves the hassle of splitting and scraping pods. Each tube contains at least 20 pods worth of seeds and extracts, a concentration which minimises flavour bake-off.



Pure Bourbon Vanilla Extract provides all the intense flavour of Madagascan vanilla in a convenient liquid form. The 940ml quart bottle is ideal for use in a busy kitchen.

For more vanilla products (plus our chocolate and coffee extracts), wholesale information, recipes and testimonials, visit our website or give us a call.

Yours sincerely,

Janet Sawyer
LittlePod MD



*"Customers say **"WOW,** what did you change in your recipes?" I changed the vanilla. You have that taste in the end; that kick. That's why all my pain au chocolat, my croissants sell very well. They used to sell, but believe me, that touch is the cherry on top of the cake!"*

Leonel Gouveia, Executive Chef, Patisserie Valerie and LittlePod customer

Did you know?

Vanilla essence (the most widely used vanilla flavouring) is produced by artificially synthesising the compound vanillin from petrochemicals such as glyoxilic acid. Yuck.

"Your LittlePod products are fantastic. I have tested the vanilla paste and it's lovely."

Yotam Ottolenghi, nationally renowned chef and food columnist.

Did you know?

Natural vanilla is extracted from the seed pods of orchid vines that grow throughout the tropics in countries such as Mexico, Guatemala and Madagascar.

"Wow you have wonderful products. I love your branding and so thrilled to hear how well it is going for you. Wishing you every success."

Mary Berry, Cook & Judge, The Great British Bake Off