

Baume des Anges, the taste and fragrance of the finest fresh plants

Our production process is integrated from the moment we select the plants until we bottle the essences.

Highly skilled farmers

We select the varieties with the best organoleptic characteristics, the appropriate terroirs of Provence, and the agricultural techniques that allow the plants the best expression of themselves, irrespective of their yield.

A unique extraction process

We use nothing but water to extract the essences at very low temperatures. There is no oxidation or hydrolysis in our patented process, which preserves fragile molecules and removes any bitterness.

Prestigious partners

Since 2009, we have been working with the most prestigious creators of perfumes and since 2011, we have been supplying Michelin-starred chefs.

Numerous applications

Our natural essences are used in cooking and pastry-making, as well as for ice creams, sorbets, candies, chocolate, and cocktails, whether with or without alcohol.

Highly concentrated essences

It takes 50 kg to make a vial of 5 ml of pure essence, rich in floral notes. Depending on the plant, your use and the intensity desired, 1 to 5 drops are enough to flavor 1 kg of your preparation.

The economics

Given that there are 40 to 45 drops per milliliter of essence and that the average recipe calls for 2 to 3 drops per kilo, the cost is comparable to fresh ingredients, with a savings on labor for quality that is superior.