



Vanilla Royal

PRODUCT CATALOG

EMPOWERING FARMERS, DELIVERING
PREMIUM VANILLA WORLDWIDE

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WHY VANILLA ROYAL PRODUCT ARE DIFFERENT?



Direct Trade to Vanilla Farmers

By using our vanilla, you also empower thousands of vanilla farmers and support their family welfare and children's education.



Premium Quality Sourcing

Sourced from the finest Indonesian vanilla beans, naturally grown and without preservatives.



Advanced Processing

Produced with advanced post-harvest, guided by professional to ensure consistent flavor and quality.



Certified & Trusted

We are Organic Fertilizer, Mature (Ripe) Harvest, No Pesticide, Sun drying Method, No Radiation, No Salmonella, No Streptococcus, No E.Coli Enterobacter, No Khamir/Kapang.



CHOOSE YOUR PRODUCT



VANILLA BEANS



CRYSTALLIZED VANILLA



VANILLA EKSTRAKT
ALCOHOL & NON-ALCOHOL



VANILLA ESSENCE



VANILLA PASTE



VANILLA CAVIAR



VANILLA POWDER

OUR VANILLA SOURCE



OUR VANILLA PROCESSING
FACILITIES
(CENTRAL JAVA, INDONESIA)



OUR VANILLA PROCESS

HARVESTING

CURING

DRYING

CONDITIONING

GRADING & PACKAGING

Selecting Fully
Mature Beans

Unlocking the
Aroma & Flavor

Reducing Moisture
for Preservation

Enhancing Aroma &
Quality

Preparing for
Export





PLANIFOLIA VANILLA

HS Code : 0905.10

Parameters	Specifications
Type	Planifolia Indonesia
Processing & Origin	Fully mature vanilla pods
Grade Available	Gourmet, A, B, C
Aroma	Balsamic, sweet, warm, rich in vanillin
Flavor	Strong, classic vanilla, slightly bitter aftertaste
Texture	Oily, chewy, slightly firmer
Color	Dark brown to black, glossy
Length	13-21 cm (longer & slender)
Vanillin Content	2% - 3% (High)
Packaging	Vacuum Plastic
Origin	Indonesia
Best Use	Ideal for baking, ice cream, chocolate, vanilla extract



TAHITENSIS VANILLA

HS Code : 0905.10

Parameters	Specifications
Type	Tahitensis
Processing & Origin	Fully mature vanilla pods
Grade Available	Gourmet, A, B, C
Aroma	Floral, fruity, smooth, more complex
Flavor	Lighter, sweeter, with floral & fruity notes
Texture	Softer, more flexible, slightly moist
Color	Reddish-brown to deep purple
Length	13-16 cm (shorter & plumper)
Vanillin Content	1.0% - 1.5% (Lower)
Packaging	Vacuum Plastic
Origin	New Guinea Commonly used in perfumes, gourmet desserts, and premium pastries.
Best Use	

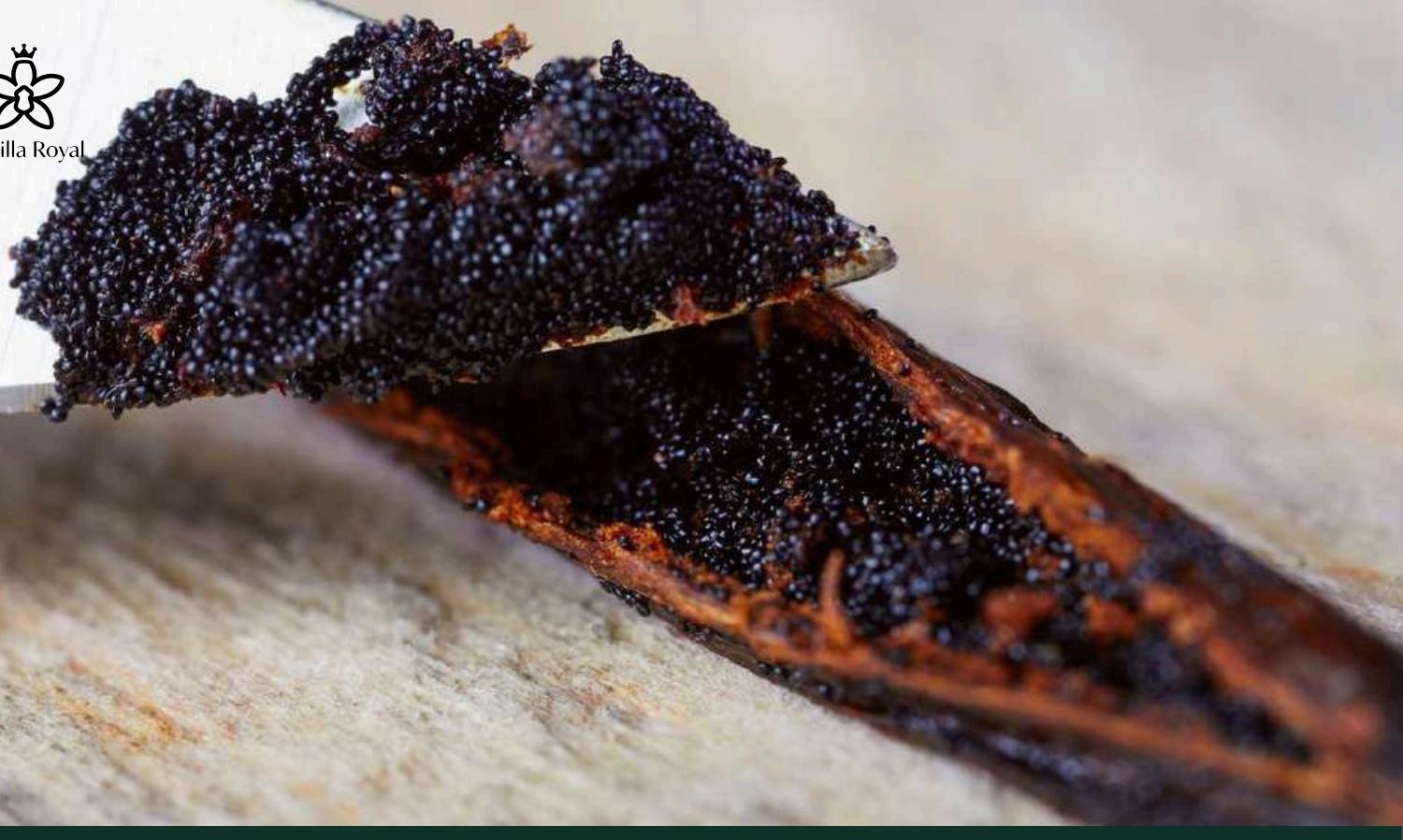


CRYSTALLIZED VANILLA



Parameters	Specifications
Color	Dark brown to black with visible white crystalline frost
Processing & Origin	Fully mature vanilla pods
Texture	Firm and glossy, lightly frosted with natural vanillin
Vanillin Content	>2.5%
Packaging	Glass Tube
Condition	100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Gourmet pastry and confectionery, chocolates and pralines, vanilla bean infusions, artisan desserts and premium bakery, specialty gift products and culinary displays.

HS Code : 2106.90.99



VANILLA CAVIAR



HS Code : 0905.20.00

Parameters	Specifications
Color	Deep black with a natural glossy sheen
Flavor Profile	Intense, aromatic, naturally sweet vanilla taste
Texture	Firm and glossy, lightly frosted with natural vanillin
Vanillin Content	>2%
Moisture Content	30 - 35%
Packaging	Vacuum Plastic
Condition	100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Pastry toppings, ice cream, sauces, bakery decoration.



VANILLA POWDER



Parameters	Specifications
Color	Rich, natural brown with fine powder consistency
Processing & Origin	100% made from natural vanilla
Flavor Profile	Intense, aromatic, and naturally sweet vanilla flavor with strong vanilla notes
Packaging	Vacuum Plastic
Condition	100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Ideal for baking, beverage mixes, premium desserts, sauces, spice blends, and dry rubs. Excellent for applications where liquid extract is not suitable.

HS Code : 0905.20



VANILLA PASTE (NATURAL)



HS Code : 1302.19.90

Parameters	Specifications
Processing & Origin	Natural processed using food-grade ethanol and water in a controlled facility, high-quality vanilla extract blended with finely ground vanilla seeds.
Contains Seeds	<input checked="" type="checkbox"/> Yes (visible vanilla specks)
Color	Dark brown with dense vanilla seed specks 100% made from natural vanilla.
Flavor Profile:	Intense, full-bodied vanilla flavor with authentic bean notes, slightly sweet & creamy Thick paste-like
Texture	consistency, smooth with visible seeds
Packaging	HDPE bottle – 1 liter
Condition	100% Pure & Natural. Rich flavor with strong vanilla notes. No additives, no preservatives, no artificial flavors or colors. GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Premium gelato, ice cream, pastry creams, gourmet desserts, chocolate & beverage flavoring



VANILLA EXTRACT ALCOHOL (NATURAL)



HS Code : 1302.19.90

Parameters	Specifications
Processing & Origin	Natural extracted from vanilla beans using food-grade ethanol & water, in a controlled facility.
Contains Seeds	✗ No
Color	Clear to light brown
Flavor Profile:	100% made from natural vanilla, deep, rich, aromatic vanilla with enhanced sweetness and a
Texture	Light liquid, syrupy consistency with concentrated vanilla flavor
Packaging	HDPE bottle – 1 liter 100% Pure & Natural. No
Condition	additives, preservatives, or artificial colors/flavors. GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Premium pastries, gourmet sauces, luxury gelato, high-end desserts, beverages, and flavoring for savory dishes.



VANILLA EXTRACT NON-ALCOHOL (NATURAL)



HS Code : 1302.19.90

Parameters	Specifications
Processing & Origin	Natural extracted from vanilla beans using food-grade ethanol & water, in a controlled facility.
Contains Seeds	 No
Color	Clear to light brown
Flavor Profile:	100% made from natural vanilla, deep, rich, aromatic vanilla with enhanced sweetness and a balanced profile
Texture	Light liquid, syrupy consistency with concentrated vanilla flavor
Packaging	HDPE bottle – 1 liter
Condition	100% Pure & Natural. No additives, preservatives, or artificial colors/flavors. GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
Best Use	Premium pastries, gourmet sauces, luxury gelato, high-end desserts, beverages, and flavoring for savory dishes.



VANILLA ESSENCE



Parameters	Specifications
Processing & Origin	Manufactured flavoring product, formulated from pure vanilla blends in a certified facility.
Contains Seeds	✗ No
Color	Clear to light brown
Flavor Profile:	Contain pure vanilla, sharp, deep, rich, aromatic vanilla with enhanced sweetness and a balanced profile.
Texture	Light liquid, syrupy consistency with concentrated vanilla flavor.
Packaging	HDPE bottle – 1 liter
Condition	Manufactured food-grade product. Stable shelf life, allergen-free, cost-effective, rich flavor, no additives , visual appeal with strong vanilla notes, GMO-Free, no Artificial Flavors or Colors, preservatives-Free, gluten-Free, allergen-Free.
Best Use	Mass-market cakes, cookies, beverages, confectionery, bakery where cost efficiency is key
Certificate	Halal Certified, PIRT, ISO 22000, PIRT

HS Code : 2106.90

ALL PRODUCT SPESIFICATION

VANILLA PLANIFOLIA (VANILLA PLANIFOLIA ANDREWS)

Product	Size	Weight	Moisture Content	Packaging	Condition	Aroma
Gourmet Super Premium	18 - 21 cm	6-9 gr	30 - 38%	Vacuum Plastic	Oily, full-bodied, non-split, flexible, glossy	Intense, balsamic-sweet, warm
Grade A Super Premium	18 - 21 cm	4-7 gr	25 - 35%	Vacuum Plastic	Oily, slightly firm, non-split, dark brown	Sweet, balanced, smooth
Gourmet Premium (Standart Grade)	16 - 18 cm	4-6 gr	30 - 35%	Vacuum Plastic	Oily, full-bodied, non-split, flexible, glossy	Intense, balsamic-sweet
Grade A Premium	16 - 18 cm	3-5 gr	25 - 30%	Vacuum Plastic	Oily, slightly firm, non-split, dark brown	Sweet, balanced, smooth
Grade B Premium	15 - 20 cm	-	15 - 20%	Vacuum Plastic	Semi-dry, minor splits allowed	Mild, ideal for extraction
Grade C Premium	Allsize	-	Natural/Low	Bulk/Plastic (Non Vacuum)	Broken, dry, split, for mass extraction	Minimal vanilla scent

VANILLA TAHITENSIS (VANILLA TAHITENSIS J.W. MOORE)

Product	Size	Weight	Moisture Content	Packaging	Condition	Aroma
Gourmet Premium	14 - 16 cm	4-5 gr	>30%	Vacuum Plastic	Oily, full-bodied, non-split, flexible, glossy	Sweet floral with subtle fruitiness
Grade A Premium	14 - 16 cm	3-4 gr	25 - 30%	Vacuum Plastic	Oily, semi-firm, soft, light wrinkling	Sweet floral with subtle fruitiness
Grade B Premium	13 - 16 cm	2-3 gr	15 - 20%	Vacuum Plastic	Semi-dry, flexible but less oily, some splits	Light floral, fruity undertones
Grade C Premium	Allsize	2 gr	Natural/Low	Bulk/Plastic (Non Vacuum)	Dry, brittle, split allowed, rough surface	Light floral with weak vanilla aroma

VANILLA DERIVATIVE PRODUCTS

Product	Size	Description
Vanilla Powder	1 KG	Fine powder made from dried premium vanilla beans.
Vanilla Caviar	1 KG	Premium-grade pure vanilla seeds extracted from ripe pods. Intense aroma for gourmet use.
Crystallized Vanilla	1 KG	Naturally crystallized vanilla beans with aromatic vanillin frost. Rare and high quality.
Vanilla Paste	1 L	Premium-grade pure vanilla seeds extracted from ripe pods. Intense aroma for gourmet use.
Vanilla Extract Alcohol (Natural)	1 L	Vanilla extract with alcohol. Delivers a very strong vanilla aroma and flavor, specially formulated for gourmet and industrial-scale production.
Vanilla Extract Non-Alcohol (Natural)	1 L	Non-alcoholic vanilla extract. Delivers a strong and intense vanilla aroma, perfect for premium formulations, industrial use, and products that limit or exclude alcohol.
Vanilla Essence	1 L	A concentrated vanilla flavoring made from blended synthetic and natural components. Designed for consistent aroma and taste in bakery, confectionery, and beverage applications. Ideal for cost-efficient, large-scale food production.



EXPORT STANDARD & ORDER POLICY

Category	Solid Vanilla Products	Liquid Vanilla Products
Capacity Production (month)	<ul style="list-style-type: none"> Vanilla Beans Gourmet: 100-300 kg; 5-10 tons/harvest season Vanilla Beans Grade A: 500 kg Vanilla Beans Grade B & C: 1 ton Vanilla Caviar: 100 kg Vanilla Powder: 300 kg Vanilla Paste: 300 L Vanilla Extract (Alcohol & Non-Alcohol Based): 500 L Crystallized Vanilla: By request 	
Product Type	Vanilla Beans, Vanilla Powder, Vanilla Caviar	Vanilla Extract (Alcohol/Non-Alcohol), Vanilla Paste, Vanilla Essence
Packaging Type	Vacuum-sealed packaging, packed in 1 kg, 5 kg, or 10 kg boxes 	HDPE bottle – 1 liter 
Quality Standard	<ul style="list-style-type: none"> - 100% pure vanilla, no additives - Cured & processed naturally - Food-grade, export standard - Sourced from mature Indonesian beans 	<ul style="list-style-type: none"> - Extracted from fully matured vanilla - Alcohol-based (35%) or non-alcohol - No artificial flavor unless requested - Food-grade, HACCP-compliant
Minimum Order	1 kg (Trial Order Welcome)	1 L (Trial Order Welcome)
Lead Time	Ready Stock / 7-10 working days after payment confirmation	
Shipping Terms	EXW / FOB Semarang / CIF	
Labeling	Standard Worldnesian or Private Label (MOQ applies)	
Shipping Options	Air Freight (Trial Orders) via DHL, FedEx, UPS (5-7 days)	
Lead Time	LCL (>100 kg)	



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"Pure Vanilla, True Indulgence"

Order now and bring natural indulgence to your creations



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