



Vanilla Royal

# PRODUCT CATALOG

EMPOWERING FARMERS, DELIVERING  
PREMIUM VANILLA WORLDWIDE



(+62) 858-5366-9568 (BIMA)



[www.vanillaroyal.id](http://www.vanillaroyal.id)



[vanillaroyal.id](https://www.instagram.com/vanillaroyal.id)



[info@vanillaroyal.id](mailto:info@vanillaroyal.id)





# 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  
EKTRACT  
ALCOHOL  
& NON-ALCOHOL**



**VANILLA  
ESSENCE**

**VANILLA  
PASTE**



**VANILLA  
CAVIAR**

**VANILLA  
POWDER**





# OUR VANILLA SOURCE



## OUR VANILLA PROCESS

### HARVESTING

Selecting Fully Mature Beans

### CURING

Unlocking the Aroma & Flavor

### DRYING

Reducing Moisture for Preservation

### CONDITIONING

Enhancing Aroma & Quality

### GRADING & PACKAGING

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
<b>Color</b>	Dark brown to black with visible white crystalline frost
<b>Processing &amp; Origin</b>	Fully mature vanilla pods
<b>Texture</b>	Firm and glossy, lightly frosted with natural vanillin
<b>Vanillin Content</b>	>2.5%
<b>Packaging</b>	Glass Tube
<b>Condition</b>	100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
<b>Best Use</b>	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
<b>Color</b>	Deep black with a natural glossy sheen
<b>Flavor Profile</b>	Intense, aromatic, naturally sweet vanilla taste
<b>Texture</b>	Firm and glossy, lightly frosted with natural vanillin
<b>Vanillin Content</b>	>2%
<b>Moisture Content</b>	30 - 35%
<b>Packaging</b>	Vacuum Plastic
<b>Condition</b>	100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade.
<b>Best Use</b>	Pastry toppings, ice cream, sauces, bakery decoration.





Vanilla Royal



# 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
<b>Processing &amp; Origin</b>	Natural processed using food-grade ethanol and water in a controlled facility, high-quality vanilla extract blended with finely ground vanilla seeds.
<b>Contains Seeds</b>	✅ Yes (visible vanilla specks)
<b>Color</b>	Dark brown with dense vanilla seed specks 100%
<b>Flavor Profile:</b>	made from natural vanilla, Intense, full-bodied vanilla flavor with authentic bean notes, slightly sweet & creamy Thick paste-like
<b>Texture</b>	consistency, smooth with visible seeds
<b>Packaging</b>	HDPE bottle – 1 liter
<b>Condition</b>	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.
<b>Best Use</b>	Premium gelato, ice cream, pastry creams, gourmet desserts, chocolate & beverage flavoring





# VANILLA EXTRACT ALCOHOL (NATURAL)



**HS Code : 1302.19.90**

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





# VANILLA ESSENCE

Parameters	Specifications
<b>Processing &amp; Origin</b>	Manufactured flavoring product, formulated from pure vanilla blends in a certified facility.
<b>Contains Seeds</b>	✗ No
<b>Color</b>	Clear to light brown
<b>Flavor Profile:</b>	Contain pure vanilla, sharp, deep, rich, aromatic vanilla with enhanced sweetness and a balanced profile.
<b>Texture</b>	Light liquid, syrupy consistency with concentrated vanilla flavor.
<b>Packaging</b>	HDPE bottle – 1 liter
<b>Condition</b>	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.
<b>Best Use</b>	Mass-market cakes, cookies, beverages, confectionery, bakery where cost efficiency is key
<b>Certificate</b>	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"><li>Vanilla Beans Gourmet: 100-300 kg; 5-10 tons/harvest season</li><li>Vanilla Beans Grade A: 500 kg</li><li>Vanilla Beans Grade B &amp; C: 1 ton</li><li>Vanilla Caviar: 100 kg</li><li>Vanilla Powder: 300 kg</li><li>Vanilla Paste: 300 L</li><li>Vanilla Extract (Alcohol &amp; Non-Alcohol Based): 500 L</li><li>Crystallized Vanilla: By request</li></ul>	
Product Type	Vanilla Beans, Vanilla Powder, Vanilla Caviar	Vanilla Extract (Alcohol/Non-Alcohol), Vanilla Paste, Vanilla Essence
Packaging Type	<p>Vacuum-sealed packaging, packed in 1 kg, 5 kg, or 10 kg boxes</p> 	<p>HDPE bottle – 1 liter</p> 
Quality Standard	<ul style="list-style-type: none"><li>- 100% pure vanilla, no additives</li><li>- Cured &amp; processed naturally</li><li>- Food-grade, export standard</li><li>- Sourced from mature Indonesian beans</li></ul>	<ul style="list-style-type: none"><li>- Extracted from fully matured vanilla</li><li>- Alcohol-based (35%) or non-alcohol</li><li>- No artificial flavor unless requested</li><li>- Food-grade, HACCP-compliant</li></ul>
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 Lead Time	Air Freight (Trial Orders) via DHL, FedEx, UPS (5-7 days)	
	LCL (>100 kg)	


*"Pure Vanilla, True Indulgence"*

*Order now and bring natural indulgence to your creations*



Vanilla Royal

 (+62) 858-5366-9568 (BIMA)

 [www.vanillaroyal.id](http://www.vanillaroyal.id)

 [vanillaroyal.id](https://www.instagram.com/vanillaroyal.id)

 [info@vanillaroyal.id](mailto:info@vanillaroyal.id)