

 <https://vanilaexport-r3nn.vercel.app/id>



KATALOG PRODUCT



Vanilla Beans
Quality Premium
From Indonesia



Vanilla Beans

Vanilla beans are dried pods of the vanilla plant, dark brown to black in color, with a sweet and distinctive aroma, used as a natural ingredient for food, beverages, and perfumes.



website :

<https://naturavanilla.vercel.app/>

Phone : +62851 4492 0078

Address : West Java, Indonesia



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Vanili planifolia



Vanilla Planifolia, also known as Bourbon Vanilla or Java Vanilla, is one of Indonesia's primary vanilla varieties. The beans are long, slender, and dark brown to black in color, with a high vanillin content (around 2-3%). Its rich, sweet, and warm flavor makes it a preferred choice for the global food, beverage, and premium fragrance industries.

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SPECIFICATION

Specification	Grade A (Premium / Gourmet)	Grade B (Extraction Grade)
Origin	Indonesia	Indonesia
Variety	<i>Vanilla Planifolia</i> (Bourbon / Java)	<i>Vanilla Planifolia</i> (Bourbon / Java)
Length	14 – 20 cm	10 - 14 cm
Moisture Content	28 – 35%	20 - 25%
Vanillin Content	2 – 3%	1.5 - 2%
Appearance	Oily, flexible, shiny, dark brown to black	Drier, less oily, may have splits, dark brown to black
Aroma & Flavor	Sweet, creamy, rich, warm notes	Strong aroma, ideal for extraction

VANILLA

BEANS

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Vanilla Tahiti ●●●●●

Vanilla Tahiti (Vanilla Tahitensis) is a variety of vanilla with plumper, softer beans and a sweet, floral, and fruity aroma, featuring notes of cherry and anise. It is widely used in pastries, desserts, and gourmet products for its exotic flavor and distinctive fragrance.



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Vanilla Tahiti - Product Specifications

- **Product Name:** Premium Vanilla Tahiti Beans
- **Origin:** Indonesia (Tahiti variety cultivated in Indonesia)
- **Variety:** Vanilla Tahitensis
- **Grade:** Gourmet / Premium
- **Length:** 12 - 18 cm
- **Moisture Content:** 30 - 38%
- **Vanillin Content:** 1.5 - 2%
- **Appearance:** Plumper and softer beans, oily surface, dark brown to black color
- **Aroma & Flavor:** Floral, fruity, and sweet with notes of cherry and anise; lighter but more exotic than Planifolia



vanilla Powder

Vanilla Powder is a natural product made from finely ground dried vanilla beans. It has a sweet, distinctive vanilla aroma and is widely used as a flavoring in various food and beverage products such as cakes, bread, ice cream, chocolate, and instant drinks. Vanilla powder serves as a natural alternative to liquid vanilla extract, offering longer shelf life and easy blending.



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THANK YOU!



VANILLI ORIGINAL FROM INDONESIA

