

# TROPISVANILLA

## Catalogue

*Indonesian Vanilla Beans*

HS CODE: 0905.10



@tropisvanilla

[www.tropisvanilla.com](http://www.tropisvanilla.com)

# ABOUT US

TropisVanilla is an Indonesian vanilla supplier and Export Coordinator specializing in high-quality Vanilla Beans sourced directly from trusted farmers and local processors. We focus on providing premium-grade vanilla beans with consistent quality, transparent sourcing, and reliable export coordination for international partners.

As a supplier & export coordinator, Tropis Vanilla ensures that buyers receive well-processed, export-ready vanilla while maintaining strict quality control across every stage.

Our mission is to bring **the richness of Indonesian vanilla to the global market with professionalism, integrity, and long-term partnership.**



**TropisVanilla**

# ORIGIN & SOURCING

We source our vanilla beans from Eastern Indonesia, a region known for producing high-quality vanilla due to its rich volcanic soil and tropical climate.

Our Sourcing also known as the best...  
We source from carefully selected farmers and trusted local processors to ensure consistent quality.





# OUR PRODUCTS



## 1. Vanilla Beans - Planifolia

The world's most sought-after vanilla variety, prized for its deep, smooth, and naturally sweet aroma with warm and creamy notes.

### Specifications:

- **Grade Extract** : Moisture Content **10 - 15%**
- **Grade B+** : Size: **~17 cm**  
: Moisture Content **20 - 25%**
- **Grade Gourmet (A)** : Size: **18 - 20 cm**  
: Moisture Content **25 - 30%**
- **Vanillin content** : **Naturally rich and meets standard Indonesian vanilla profile**

# OUR PRODUCTS



## 2. Vanilla Beans - Tahitensis (Tahitian)

A rare and exotic vanilla variety, appreciated for its floral, fruity, and slightly anisic aroma profile. Tahitensis offers a more delicate and perfumed character, making it highly desirable for refined and creative applications.

### Specifications:

- **Grade Extract** : Moisture Content **10 - 15%**
- **Grade B+** : Size: **14 cm**  
: Moisture Content **20 - 25%**
- **Grade A** : Size: **15-16 cm**  
: Moisture Content **25 - 30%**
- **Vanillin content** : **Naturally rich and meets standard Indonesian vanilla profile**



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# PACKAGING

- Vacuum sealed food-grade packaging
- 1 kg inner pack
- Packed in durable export cartons
- Designed to preserve aroma, moisture, and product quality during international shipping



# FROM TROPICAL VINES TO YOUR KITCHEN

## Cultivation

Grown in Indonesia's rich tropical soil, The vines are propagated through stem cuttings and nurtured under shaded trees. It takes approximately **2–3 years** for the plant to begin flowering, requiring consistent care and monitoring.

## Hand Pollination

To ensure fruit development, every flower is hand-pollinated manually, a delicate process that reflects the craftsmanship behind every bean.

## Harvesting

After successful pollination, the vanilla pods mature for 8–9 months. They are harvested at the optimal stage, still green but fully developed—to preserve quality and potential aroma.

## Traditional Curing

The signature aroma of vanilla develops through a careful curing process lasting **3–6 months**. This includes controlled heating, natural fermentation, gradual sun drying, and a final conditioning period. The pods transform from green to deep brown and develop their rich, complex fragrance.

## Grading & Selection

Each batch is carefully sorted and graded based on Length,Moisture content,Appearance,Aroma strength

## Ready for the World

After final inspection, the beans are carefully packed to preserve freshness and exported to international markets.





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# WHY CHOOSE US?



**SOURCED FROM ORIGIN**



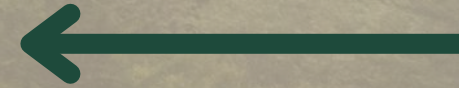
**PREMIUM QUALITY**



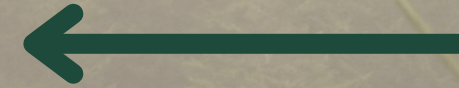
**COMPETITIVE PRICING**



**LONG TERM PARTNERSHIP**



**READY DOCUMENTATION**



**TRUSTED**



# TROPISVANILLA


From Paradise – For The World

## Contact Us!

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