

TROPISVANILLA

Catalogue

Indonesian Vanilla Beans

HS CODE: 0905.10



@tropisvanilla

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



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 selected quality through farmers and suppliers



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%**
- B+ : Size: **~17 cm**
: Moisture Content **20 - 25%**
- Gourmet (A) : Size: **18 - 20 cm**
: Moisture Content **25 - 30%**
- **Vanillin content : 2% and up**

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%**
- B+ : Size: **14 cm**
: Moisture Content **20 - 25%**
- A : Size: **15-16 cm**
: Moisture Content **25 - 30%**
- **Vanillin Content : 2% and up**



TropisVanilla

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.





TropisVanilla

WHY CHOOSE US?



SOURCED FROM ORIGIN



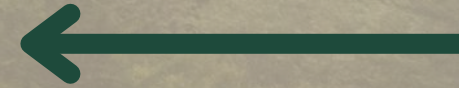
PREMIUM QUALITY



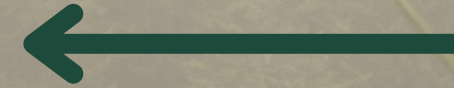
COMPETITIVE PRICING



LONG TERM PARTNERSHIP



READY DOCUMENTATION



TRUSTED




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From Paradise – For The World

Contact Us!

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