



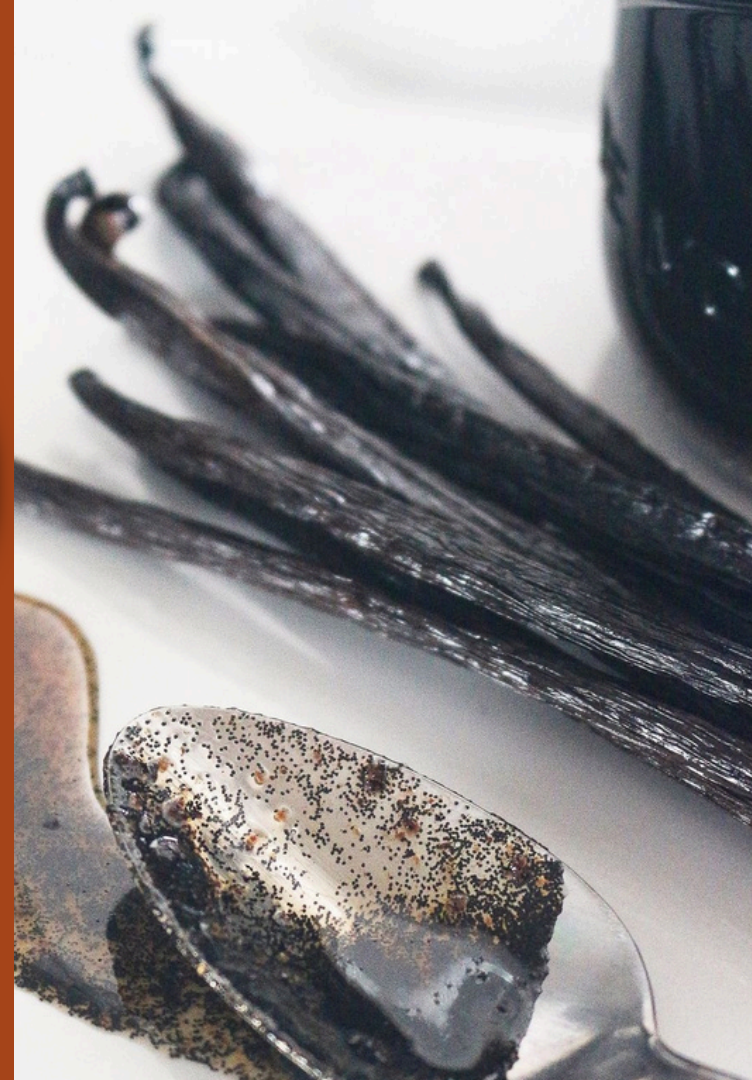
**SUPER VANILLA  
INDONESIA**

# CATALOG PRODUCT

Super Vanilla Indonesia



@supervanillaindonesia





# WELCOME SUPER VANILLA INDONESIA

Welcome to Super Vanilla Indonesia's product catalog! We take great pride in presenting the finest collection of vanilla from Indonesia that will captivate the palates and hearts of culinary enthusiasts worldwide.

From the inception of our journey, Vanilla Global Indonesia has been committed to providing an unparalleled vanilla experience with the highest quality and enchanting flavors. We believe that vanilla is a magical ingredient that elevates the taste of food and beverages to extraordinary heights.

For more info:  
[SUPER VANILLA INDONESIA](#) | [FAQS](#)



# ABOUT US

Embark on a Vanilla: Unveiling Our Exquisite Product Catalog

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## ABOUT US

"Super Vanilla Indonesia" is a company engaged in supplying and marketing high quality vanilla from Indonesia to meet the needs of the culinary market at the global level. We bring together a wide variety of vanilla varieties, including Vanilla Planifolia and Vanilla Tahitian, with a commitment to providing a unique and captivating vanilla experience for foodies around the world.



# WHY CHOOSE US?

Why Choose Super Vanilla Indonesia for a Truly Enriching Experience

## EXQUISITE VANILLA QUALITY



At Super Vanilla Indonesia, we meticulously select the finest vanilla beans to ensure an unrivaled flavor and aroma in every pod. Indulge in the delightful richness and complexity that only premium vanilla can provide.

## WIDE ARRAY OF VANILLA VARIETIES



Our diverse selection of vanilla includes classic Vanilla Planifolia and exotic Vanilla Tahitian, offering you a world of culinary possibilities to elevate your dishes to new heights.



## INSPIRE CULINARY CREATIVITY



Embrace vanilla as a key ingredient in your culinary adventures. Super Vanilla Indonesia encourages chefs and food enthusiasts to explore innovative ways to harness the enchanting wonders of vanilla in their recipes.

## ON-TIME DELIVERY



We understand the importance of timely deliveries. Rest assured that your order will arrive on schedule, allowing you to plan and create with confidence.



# OUR PRODUCTS

Indulge in Vanilla Beans: Unlock the Magic of Our Products



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# OUR VANILLA

01



VANILLA PLANIFOLIA

02



VANILLA TAHITIAN

03



VANILLA POWDER



# VANILLA PLANIFOLIA

## **Vanilla Planifolia: The Classic and Timeless Vanilla Flavor**

Vanilla Planifolia, commonly known as Bourbon vanilla or Madagascar vanilla, is the most widely recognized and used variety of vanilla. Renowned for its rich, creamy, and sweet flavor profile, Vanilla Planifolia has become a staple ingredient in countless culinary creations around the world.

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# PLANIFOLIA DESCRIPTION



## FLAVOR PROFILE

Vanilla Planifolia boasts a classic and well-balanced flavor that is both comforting and indulgent. It is characterized by its smooth, sweet, and slightly woody taste, with notes of caramel and a subtle hint of fruitiness. This delightful complexity makes Vanilla Planifolia a go-to choice for enhancing the taste of various dishes and desserts.



## APPEARANCE

Vanilla Planifolia beans are long, slender, and dark brown in color. They are plump and filled with thousands of tiny seeds, which are a testament to the abundance of flavor they contain.



## CULINARY USES

Vanilla Planifolia is incredibly versatile and can be used in a wide range of culinary applications. It is a must-have ingredient in desserts such as cakes, cookies, ice creams, and custards. Additionally, it finds its way into beverages like coffee, hot chocolate, and cocktails, adding depth and sophistication to the drinks.



# VANILLA TAHITIAN

## **Vanilla Tahitian Indonesia: A Unique and Exotic Flavor Experience**

Vanilla Tahitian, also known as *Vanilla tahitensis*, is a distinct variety of vanilla that originates from Indonesia, specifically the lush and tropical regions of Tahiti. Known for its unique flavor profile, Vanilla Tahitian has gained popularity among chefs, bakers, and food enthusiasts worldwide for its exotic and aromatic qualities.



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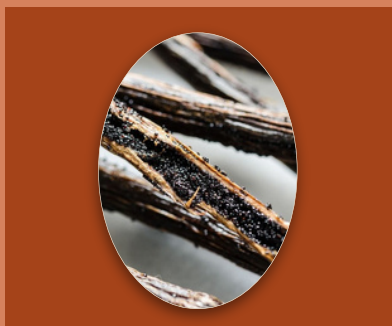
# TAHITIAN DESCRIPTION



## FLAVOR PROFILE

Vanilla Tahitian is celebrated for its delicate and floral aroma, setting it apart from other vanilla varieties.

The beans produce a fragrance reminiscent of sweet, fruity, and slightly spicy notes, making it a perfect complement to various sweet dishes. Its flavor is often described as smooth, mellow, and with hints of cherry, licorice, and caramel.



## SIZE AND APPEARANCE

Vanilla Tahitian beans are generally plump, moist, and glossy, with a length ranging from 12 to 16 centimeters.

They have a dark brown to almost black color, adding an attractive visual appeal to any culinary creation.



## CULINARY APPLICATIONS

Due to its distinct flavor profile, Vanilla Tahitian is highly sought after in gourmet and fine dining establishments. It is frequently used in dishes that require a subtle, exotic touch, such as custards, ice creams, fruit-based desserts, and sauces. Additionally, it pairs exceptionally well with tropical fruits, chocolate, and citrus, enhancing their flavors and creating a delightful fusion of tastes.



# VANILLA POWDER

## **Vanilla Powder: A Convenient and Versatile Culinary Delight**

Introducing Vanilla Powder, an exquisite and practical alternative to traditional vanilla beans and extracts. Our Vanilla Powder is meticulously crafted from premium Vanilla beans, carefully ground into a fine powder, preserving the full essence of this classic vanilla variety.

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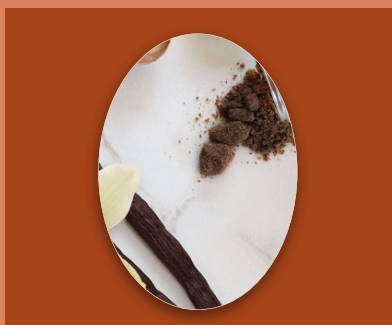


# VANILLA POWDER DESCRIPTION



## EXCEPTIONAL FLAVOR AND AROMA

Our Vanilla Powder boasts the same smooth and rich flavor profile as whole vanilla beans, delivering delightful notes of sweetness and warmth to your favorite dishes. The distinct aroma of fresh vanilla lingers in every culinary creation, making it a versatile choice for both sweet and savory recipes.



## IDEAL FOR BAKING AND COOKING

Whether you're a seasoned baker or an aspiring chef, Vanilla Powder is your go-to secret ingredient. Enhance cakes, cookies, pastries, and desserts with the delicate taste of vanilla. Elevate savory dishes, such as sauces, marinades, and dressings, for a harmonious balance of flavors.



## ELEVATE YOUR CULINARY CREATIONS

Experience the convenience and premium flavor of Vanilla Powder from Super Vanilla Indonesia. Elevate your dishes to new heights, crafting culinary delights that leave a lasting impression on your diners' palates.



# OUR PRICE

Discover Irresistible Vanilla, Priced with Your Satisfaction in Mind!



# VANILLA PLANIFOLIA



## 1. SMALL

★★★★☆ 3/5

\$180

Lenght	13-15 cm
Moisture	25-35 %
Quality	Grade A 1
Weight	kilogram
Price	\$ 176 USD



## 3. LARGE

★★★★☆ 4/5

\$195

Lenght	18 cm up
Moisture	25-35 %
Quality	Grade A 1
Weight	kilogram
Price	\$ 191USD



## 2. MEDIUM

★★★★★ 5/5

\$187

Lenght	16-17 cm
Moisture	25-35 %
Quality	Grade A
Weight	1 kilogram
Price	\$ 183 USD



## 4. EXTRA LARGE

★★★★★ 5/5

\$200

Lenght	20 cm up
Moisture	25-35 %
Quality	Grade A 1
Weight	kilogram
Price	\$ 197 USD

# VANILLA TAHITIAN



\$186



## 1. SMALL

★ ★ ★ ☆ ☆ 3/5

Lenght	14-15 cm
Moisture	25-35 %
Quality	Grade A
Weight	1 kilogram
Price	\$ 180 USD

\$196



## 2. MEDIUM

★ ★ ★ ★ ★ 5/5

Lenght	16 cm up
Moisture	25-35 %
Quality	Grade A 1
Weight	kilogram
Price	\$ 191 USD

# VANILLA POWDER



\$207



## 1. GRADE A

★★★★★ 5/5

Vanilla Content	1% up
Moisture	10%
Colour	Dark Brown
Weight	1 kilogram
Texture	Oily
Mesh Standard	50-150 micron
Price	\$207 USD

\$195



## 2. GRADE B

★★★★☆ 4/5

Vanilla Content	0.5-1 %
Moisture	10%
Colour	Light Brown
Weight	1 kilogram
Texture	Oily
Mesh Standard	50-150 micron
Price	\$195 USD

\$182

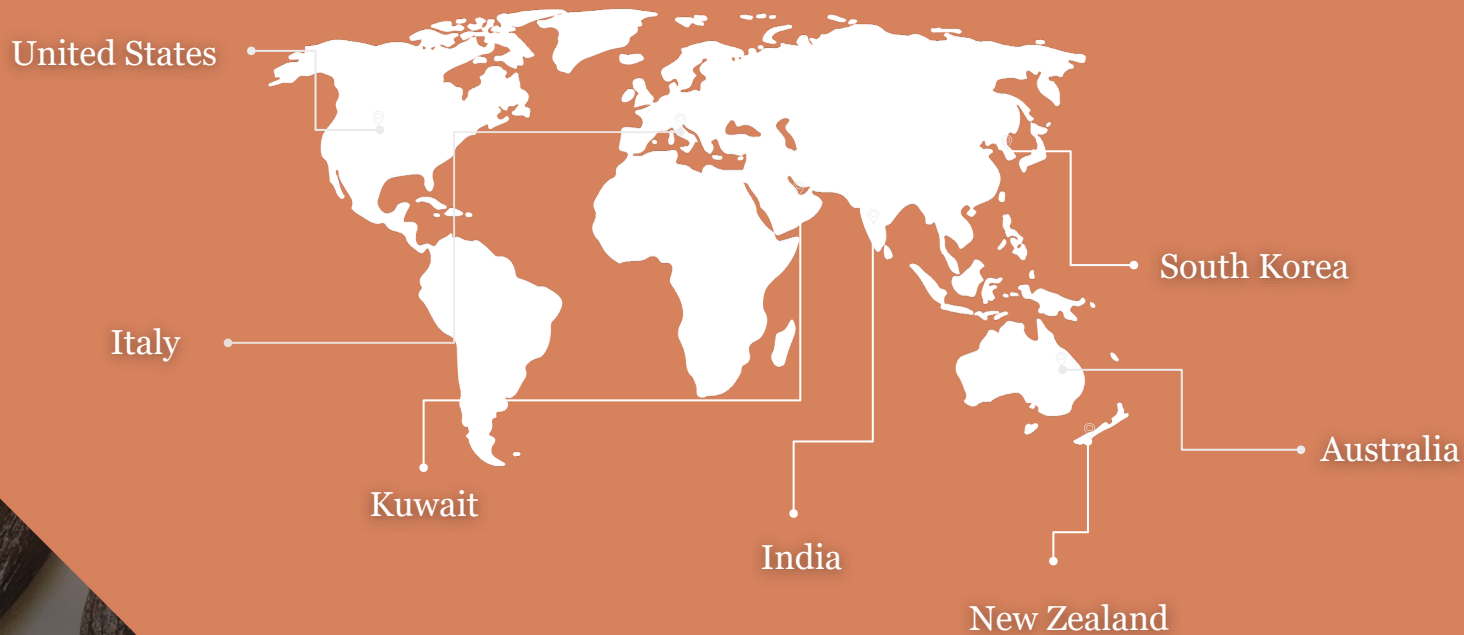


## 3. GRADE C

★★★★☆ 3/5

Vanilla Content	0.1-0.5 %
Moisture	5%
Colour	Yellow
Weight	1 kilogram
Texture	Not Oily
Mesh Standard	50-150 micron
Price	\$182 USD

# Journey with Super Vanilla Indonesia





# HOW TO ORDER

Unleash the Magic of Vanilla: Your Guide to Ordering from  
Super Vanilla Indonesia



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**Step 1: Choose Your  
Desired Vanilla  
Products**



**Step 3: Contact Our  
Customer Support  
Team**



**Step 5: Order  
Confirmation**



**Step 7: Order  
Shipping**



**Step 2: Determine  
the Quantity**



**Step 4: Provide  
Order Information**



**Step 6: Make the  
Payment**



**Step 8: Receive  
Your Order**



Congratulations! You have successfully ordered high-quality vanilla products from Super Vanilla Indonesia.



# PAYMENT & SHIPMENT

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## Payment

We offer a variety of secure and reliable payment methods to suit your preferences :

1. Wise
2. Paypal
3. Bank to bank
4. Western Union

## Shipment

To cater to your needs, we offer multiple shipping options :

1. DHL Express
2. EMS (Express Mail Service)
3. Post Export





# MORE INFO

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# THANKS.

Do you have any questions?  
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Be our trusted partner in crafting extraordinary taste experiences.



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