





Inovaataglance

INOVA VANILLA is a company headquartered in Sambava in the North East of Madagascar.

This area is renowned worldwide for the quality of its vanilla. We specialize in the collection directly near our producers. We turn green vanilla black vanilla by a traditional process. Our vanilla is natural, selected and harvested at full maturity. This vanilla is grown organically without fertilizers or pesticides while respecting the full development and respect for the process transformation.

We collect and sell our vanilla without any intermediary. The pods are carefully selected, stored containers and labeled according to ISO standards. We offer simply the best vanilla in Madagascar.

We hope you enjoy reading our catalog and look forward to hearing from you or hear you.

The Management Team INOVAVANILLE SARL







Our Products

Below is our product list which you will discover throughout this catalog

Beans

- 1 Whole Black Beans
- 2 Slotted (half) Black Beans
- 3 Red Vanilla (US American Type)
- 4 Red Vanilla (EU European Type)

Vanilla Products

- 5- VanillaCuts
- 6 Vanilla Powder
- 7 Vanilla Grains
- 8 Vanilla Caviar
- 9 Vanilla Extract
- 10 Essential Vanilla Oil
- 11 Vanilla Chips





Our vanilla selection center

Our vanilla beans are carefully hand selected by highly skilled workers with above 10 years experience, we follow the 4 pass rule each of the lots and pods are classified and recheck 4 times.





- SPECIFICATION - VANILLA SEEDS -

PRODUCTS VANILLA SEEDS

PRODUCT TYPE VANILLA PLANIFOLIA

ALSO CALLED EXHAUSTED VANILLA

SEEDS

GRANULOMETRY 300 MICRONS

COLOUR BLACK

APPERANCE SMALL DRY AND LIGHT

SEEDS

RESIDUAL MOISTURE 5%

CULTIVATION TYPE NATURAL

PRODUCTION AERA SAVA REGION

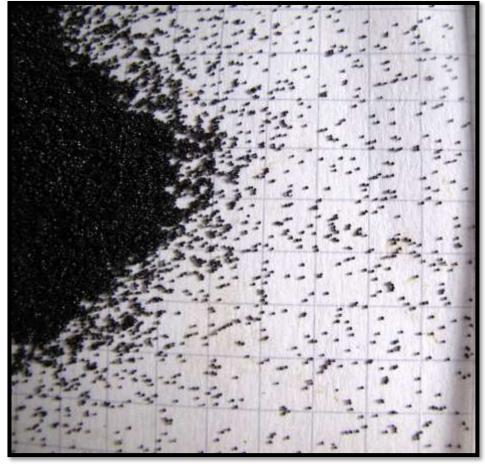
COUNTRY MADAGASCAR

USES -ICE CREAM

MANUFACTURER
-FOOD INDUSTRY

-COSMETICS







CONTACT

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