

The logo features the word "INOVA" in a bold, black, sans-serif font. The letter "O" is replaced by a stylized orange map of Madagascar. Below "INOVA", the word "Vanille" is written in a cursive, orange font. The logo is set against a white rectangular background.

INOVA
Vanille

CATALOG PRO

VANILLA POWDER

**EXPORT OFFICE
INOVA VANILLE
LOT C-I 113 SAMBAVA CENTRE
BP 97
SAMBAVA 208
MADAGASCAR**

**FACILITY OFFICE
INOVA VANILLE
14 RUE GERVAIS BARRET 97419
LA REUNION
FRANCE**



Inova at a glance

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 in 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 hearing from you.

The Management Team
INOVAVANILLE SARL



INOVA VANILLE SARL
BP97 Sambava 208 Madagascar
Tel: +261 3240 44 215 | Skype : inova140



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



INOVA
Vanille

Workshop 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.



- PURE PREMIUM - VANILLA POWDER-

Pure premium vanilla powder is from the highest quality of vanilla beans called red extract vanilla beans.

PROCESS:

- A) Red extract vanilla beans very dry
- B) Drying in the sun
- C) Mixed and finely sieved



Moisture content	: 5%
Granulometry	: 300 microns
Uses	: Pastry, Cooking

- FIRST QUALITY - VANILLA POWDER-

First quality vanilla powder Vanilla powder is from vanilla cuts, we have selected the best pods.

PROCESS:

- A) Selection of the highest quality vanilla cuts
- B) Drying in the sun
- C) Mixed and finely sieved



Moisture content	: 5 %
Granulometry	: 300 microns
Color	: Dark brown to dark
Uses	: Pastry, cooking.

- SECOND QUALITY - VANILLA POWDER

Second quality vanilla powder is from average quality of vanilla cuts

PROCESS:

- A) Selection of average quality vanilla cuts
- B) Drying at the sun
- C) mixed and finely sieved



Moisture content	: 5%
Granulometry	: 300 microns
Color	: Dark brown to dark
Uses	: Pastry, Cooking
Note	: Best value for money

THIRD QUALITY - VANILLA POWDER-

Third quality vanilla powder is from the lowest quality vanilla

PROCESS:

- A) Lowest quality vanilla beans cuts
- B) Drying in the sun
- C) mixed and finely sieved



Moisture content	: 5%
Granulometry	: 300 microns
Color	: Light brown
Uses	: Industrial uses only.



INOVA
Vanille

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