

CATALOG

VANILLA NUSANTARA

WHAT WE OFFER

INDONESIAN VANILLA FOR PROFESSIONAL APPLICATIONS.

NUSAVA supplies Indonesian vanilla beans for culinary, product development, and professional food applications.

Our focus is simple: understand what the buyer needs, identify the product requirements, and build a sourcing conversation around application, specification, volume, and supply.

ORIGIN	Indonesia
BOTANICAL	Vanilla Planifolia
FORM	Whole Vanilla Beans
MARKET	B2B - Wholesale - International
APPLICATION	Culinary - Food Product Development - Food Manufacturing



VANILLA PLANIFOLIA



THE ORIGIN

FROM INDONESIA, WITH CHARACTER

GROW

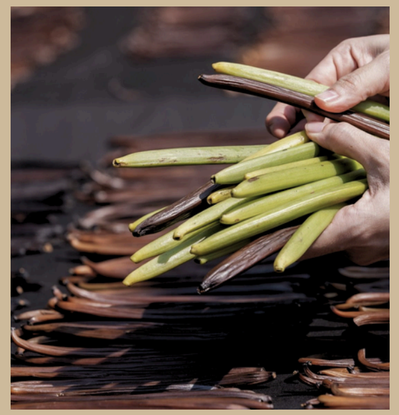


Indonesia is home to a diverse vanilla-growing environment, with vanilla cultivated across different regions and communities. The character of Indonesian vanilla can be influenced by growing environment, cultivation, harvest, curing practices, handling, and selection. NUSAVA works to bring this origin closer to the people who use vanilla — from makers and chefs to product developers, manufacturers, ingredient buyers, and international sourcing partners.

HARVEST



CURE



SELECT



PACK



SUPPLY



Vanilla Beans

PLANIFOLIA VANILLA

Type	: Planifolia Indonesia
Processing & Origin	: Fully mature vanilla pods
Grade Available	: Gourmet/A, B, C
Aroma	: Balsamic, sweet, warm, rich in vanillin
Flavor	: Strong, classic vanilla, slightly bitter aftertaste
Texture	: Oily, chewy, slightly firmer
Color	: Dark brown to black, glossy
Length	: 13-21 cm (longer & slender)
Vanillin Content	: 2% - 3% (High)
Packaging	: Vacuum Plastic
Origin	: Indonesia
Best Use	: Ideal for baking, ice cream, chocolate, vanilla extract



Vanilla Beans

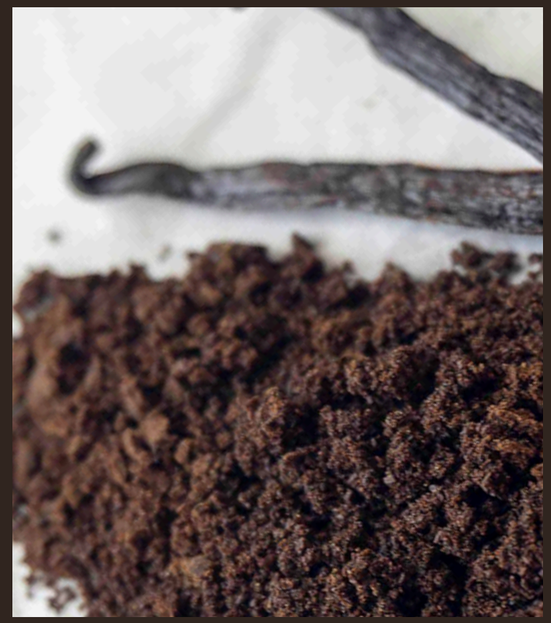
TAHITENSIS VANILLA

Type	: Tahitensis
Processing & Origin	: Fully mature vanilla pods
Grade Available	: Gourmet/A, B, C
Aroma	: Floral, fruity, smooth, more complex
Flavor	: Lighter, sweeter, with floral & fruity notes
Texture	: Softer, more flexible, slightly moist
Color	: Reddish-brown to deep purple
Length	: 13-16 cm (shorter & plumper)
Vanillin Content	: 1.0% - 1.5% (Lower)
Packaging	: Vacuum Plastic
Origin	: New Guinea
Best Use	: Commonly used in perfumes, gourmet desserts, and premium pastries.



Vanilla Powder

COLOR	: Rich, natural brown with fine powder consistency
PROCESSING & ORIGIN	: 100% made from natural vanilla
FLAVOR PROFILE	: Intense, aromatic, and naturally sweet vanilla flavor with strong vanilla notes
PACKGAGING	: Vacuum Plastic
CONDITION	: 100% Pure and Natural, No additives, preservatives, or artificial flavorings, GMO-Free, Gluten-Free, Allergen-Free, Food-Grade
BEST USE	: Ideal for baking, beverage mixes, premium desserts, sauces, spice blends, and dry rubs. Excellent for applications where liquid extract is not suitable.



PRODUCT SPESIFICATION

PRODUCT	SIZE	WEIGHT	MOISTUR CONTENT	CONDITION	AROMA
Vanilla Beans Grade A Gourmet	18 - 21 cm	1.4-7 gr	25 - 35%	• Oily • Slightly firm • Non-split • Dark brown	• Sweet • Balanced • Smooth
Vanilla Beans Grade B Premium	15 - 20 cm	3-5 gr	15 - 20%	• Oily • Slightly firm • Non-split • Dark brown	• Sweet • Balanced • Smooth
Vanilla Beans Grade C Premium	Allsize	2 gr	Natural/Low	• Dry • Brittle • Split allowed • Rough surface	Minimal vanilla scent
Vanilla Powder	-	1 kg	Dry	Fine powder made from dried premium vanilla beans.	-



Order Policy

Packing standard in Vacuum-sealed packaging, packed in 1 kg, 5 kg, or 10 kg with boxes. Ready Stock / 7–10 working days after payment confirmation

CONTACT

LET'S TALK VANILLA

Tell us what you're making, where you're based, and what you're looking for.

Whether you are developing a new product, evaluating a new ingredient, or looking for an Indonesian vanilla supply, start the conversation with your requirements.

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REQUEST A SAMPLE

A QUOTATION

A SOURCING CONVERSATION



INDONESIA

VANILLA PLANIFOLIA

B2B SOURCING