2026

INDONESIAN VANILLA

THE CHARACTER OF INDONESIAN VANILLA

B2B WHOLESALE

VANILLA PLANIFOLIA

INTERNATIONAL SOURCING

NUSAVA



INTRODUCTION

ROOTED IN INDONESIA. MADE FOR WHAT YOU MAKE.

NUSAVA is an Indonesian vanilla brand focused on bringing the character of Indonesian vanilla closer to makers, businesses, and buyers around the world.

We believe vanilla is more than a commodity. It is an ingredient shaped by origin, cultivation, harvest, curing, handling, and the people behind it.



Our role is to connect Indonesian vanilla with businesses looking for a natural ingredient for culinary applications, product development, food manufacturing, and professional use.

INDONESIA

VANILLA PLANIFOLIA

B2B SOURCING

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 CHARACTER

MORE THAN JUST A BEAN

The character of vanilla is shaped by more than its origin. Aroma, texture, appearance, moisture, curing, handling, and consistency all contribute to how an ingredient is assessed, selected, and experienced.

Aroma

The first impression. Vanilla's aromatic character is central to how the ingredient is perceived in an application.



ORIGIN GIVES VANILLA A PLACE. PROCESS HELPS GIVE IT CHARACTER.

Texture

A physical part of the bean's character, influenced by its condition, moisture, and handling.

Appearance

A visible part of product assessment, from colour and surface condition to overall physical presentation.

Curing

A critical stage in the vanilla journey where the character of the bean develops through a careful post-harvest process.

THE ORIGIN

FROM INDONESIA, WITH CHARACTER

GROW

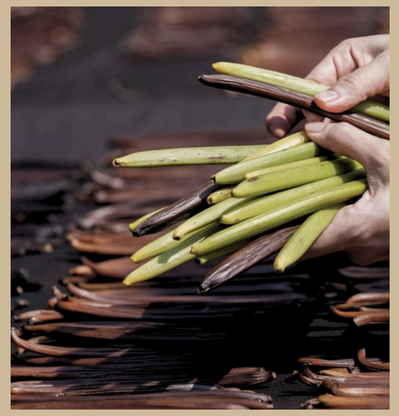


Indonesia is home to a diverse vanilla-growing environment, with vanilla cultivated across different regions and communities. The character of Indonesian vanilla can be influenced by growing environment, cultivation, harvest, curing practices, handling, and selection. NUSAVA works to bring this origin 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



APPLICATIONS

MADE FOR WHAT YOU MAKE

Vanilla is a versatile ingredient used across culinary and food applications — from artisan creations to commercial production.






BAKERY

PASTRY

GELATO & ICE CREAM

CHOCOLATE

BEVERAGE

FOOD MANUFACTURING

THE RIGHT VANILLA IS NOT ONLY ABOUT WHERE IT COMES FROM. IT IS ALSO ABOUT WHAT YOU ARE MAKING WITH IT.

SOURCING

BUILT AROUND YOUR REQUIREMENTS

Different buyers need different things.

Application, specification, volume, packaging, destination, and timeline can all influence the right sourcing approach.

We start by understanding what you need, then work toward a supply solution that fits your application and commercial requirements.

Makers

Bakery · Pastry · Gelato · Chocolate · Beverage

Businesses

Food Manufacturing · R&D · Product Development · Procurement

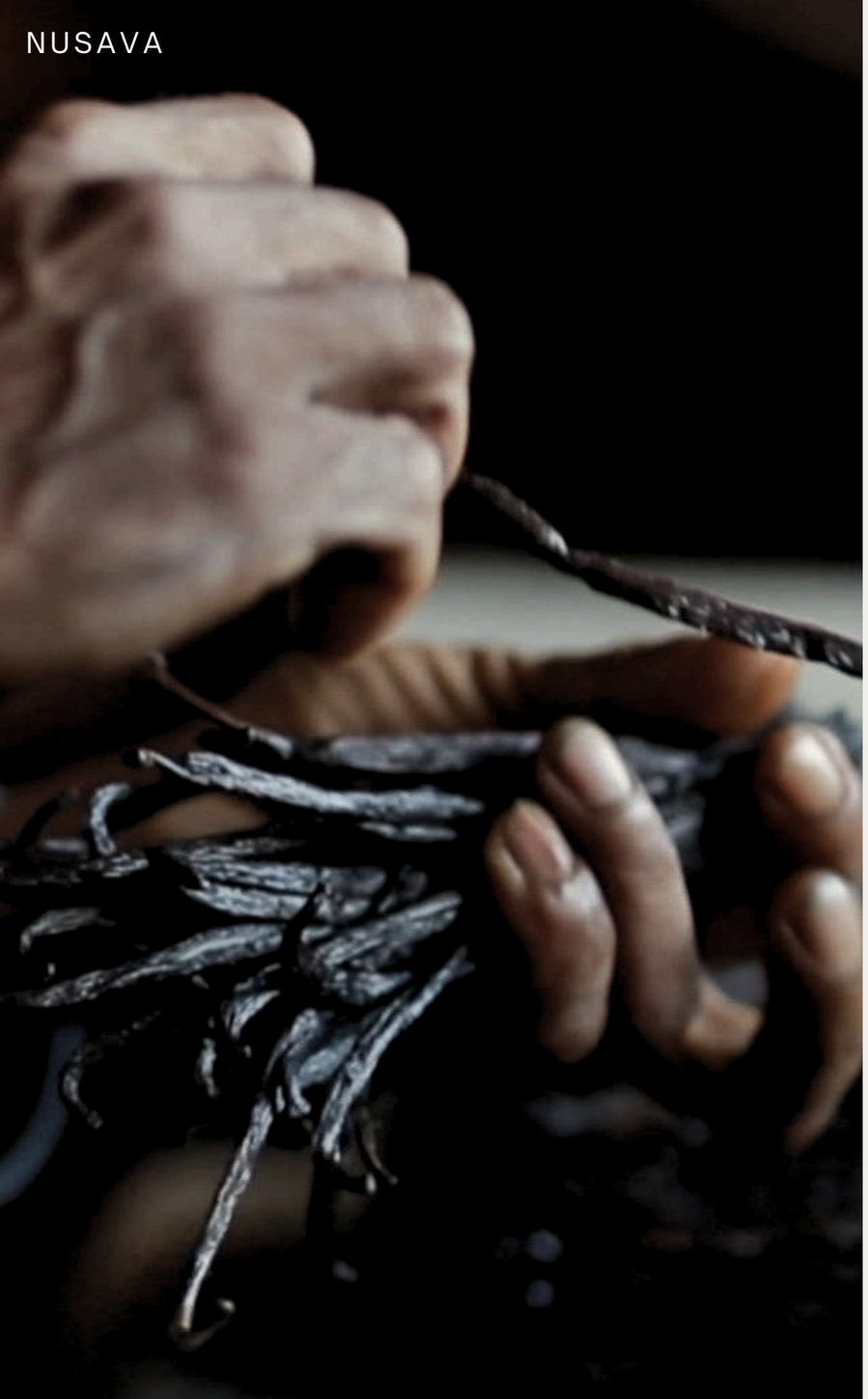
Trade

Importers · Distributors · Ingredient Buyers

A SOURCING CONVERSATION BECOMES MORE USEFUL WHEN THE REQUIREMENT IS CLEAR. TELL US WHAT YOU ARE MAKING, THE FORM OF VANILLA YOU NEED, YOUR ESTIMATED VOLUME, YOUR DESTINATION, AND YOUR TIMELINE. FROM THERE, WE CAN DISCUSS THE APPROPRIATE NEXT STEP.







HOW WE WORK

FROM SAMPLE TO SUPPLY

01 — INQUIRY

Tell us what you are looking for — your application, required format, estimated volume, destination, and timeline.

02 — SAMPLE

Receive a sample for initial evaluation and application testing.

03 — EVALUATION

Review sensory character, physical condition, application fit, and the requirements relevant to your product.

04 — QUOTATION

Discuss quantity, specification, packaging, lead time, logistics, and commercial terms.

05 — ORDER

Move from product evaluation to an agreed supply order.

06 — REPEAT

Build a longer-term sourcing relationship around product requirements and supply needs.

A SAMPLE IS THE BEGINNING OF THE CONVERSATION — NOT THE END OF IT.



QUALITY

CONSISTENCY STARTS WITH ATTENTION

For professional buyers, quality is more than appearance. Product condition, agreed specifications, handling, packaging, traceability, and consistency all matter when moving from sample evaluation to commercial supply.

Quality Focus

PRODUCT — Clear product information and agreed specifications.
HANDLING — Careful preparation and handling appropriate to the product.
PACKAGING — Packaging selected according to product, handling, storage, and shipment requirements.
TRACEABILITY — Lot and supply information where applicable and available.

WE WELCOME
Importers · Distributors · Manufacturers · R&D Teams · Ingredient Buyers · Professional Makers

INTERNATIONAL SUPPLY IS SUBJECT TO PRODUCT AVAILABILITY, COMMERCIAL TERMS, LOGISTICS, AND DESTINATION-COUNTRY IMPORT REQUIREMENTS.



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

