

VANILLA PRODUCTS

Vanilla planifolia

Sourcing at Origin in Indonesia

We are one of the few companies in the world that handle vanilla from its earliest stage. We oversee production from hand pollination to green pod and finally to perfectly cured vanilla beans. Over the past decade, we have developed a network of more than 5,000 Indonesian farmers. Our trained field officers provide them continuous support through regular training sessions and workshops to continually improve their knowledge of Good Agricultural Practices. We offer a wide range of high-quality products, from gourmet beans to liquid extracts, all locally produced in our own processing facilities in Jakarta and Bali.

Embracing Vanilla Diversity

Each batch of vanilla has a unique profile influenced by factors such as soil, weather, and agricultural methods. At Origine, we embrace this diversity to tailor the best flavor profile that caters to your specific requirements. To broaden our sensory palette, we source vanilla from 3 different origins: Indonesia, Madagascar, and Papua New Guinea.

























BEANS

We offer a complete selection of flavor profiles and grades of vanilla beans originating from Indonesia and Papua New Guinea. The beans vary in length and moisture content. Thanks to our internal QC lab, we also monitor the vanillin content to ensure the best quality.



EXTRACT POWDER

We offer dry form of vanilla, which could be a new economical addition to your ingredient catalog. The spray drying process enables us to concentrate a liquid extract and turn it into a powder, providing intense vanilla flavors and excellent solubility.



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CUTS

For your convenience, we offer pre-chopped vanilla, ready for extraction at your own facilities. Regarding the beans, we provide various origins from Indonesia to Papua New Guinea. Understanding the extraction process, we meticulously monitor moisture levels to offer grades that align with your specifications.



EXTRACT

Vanilla bean extract is one of the most popular baking ingredients. We offer a selection of various folds and oriains from Indonesia. Madagascar, and Papua New Guinea. All our extracts are non-GMO, made with alcohol from natural sugar cane. Additionally. we offer alcohol-free vanilla extract and sugar-based extract.



GROUND

In addition to the cuts, we also provide ground vanilla, which may better suit some of your applications. We offer various mesh sizes that can be steam treated in-house to better preserve the vanilla.



PASTE

Vanilla paste provides a gourmet alternative to vanilla extract. Natural vanilla extract is blended with ground vanilla without any preservatives. We offer a variety of sugar bases and concentrations of extract, along with various origins of vanilla.



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BEANS CUTS Gourmet grade Extraction grade Moisture 15% to 25% Moisture max 30% Length min 14cm Available origins Retail grade Indonesia 🔐 🍘 Moisture max 25% Papua New Guinea Length min 8cm Available origins Indonesia 🔐 🍘 Papua New Guinea Madagascar **GROUND EXTRACT POWDER** Fine Extract Powder Size 0.25mm Size 0.17mm Moisture max 14% Moisture max 7% Vanilla Sugar Regular Sugar base blended with Size 0.6mm vanilla extract powder Moisture max 14% Available origins Available origins Indonesia 🔐 🚱 Indonesia 🕜 🕜 Papua New Guinea Papua New Guinea Madagascar 🔐 LIQUID EXTRACT PASTE Wide range of available concentration Wide range of available concentration Fold 1 to Fold 20 Fold 0.3 to 3 Available base carrier Available base carrier Alcohol / Water High Fructose Syrup Glycerine *Glycerine* Available origins Available origins Indonesia 🔐 🚱 Indonesia 🔐 🌑 Papua New Guinea Papua New Guinea Madagascar 🔐 Madagascar 🔐

