



ALFA VANILLA INDONESIA COMPANY PROFILE

PAPUA, INDONESIA



**ALFA VANILLA
INDONESIA**

ABOUT US

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Alfa vanilla established since 2021 and Officially registered in Indonesia Government in the main business of processing and selling Indonesia Vanilla Beans with a mission to make Indonesia become the World's Largest Vanilla Exporter . We Export with the regulation of the country of destination and attach the quarantine certificate to ensure that our products is safe and healthy.

We Sell Vanilla Tahitian and Vanilla Planifolia beans with affordable price, Perfect build, Premium quality an packing with food grade vacuum packing. Our company based in Jayapura papua which is known for their best Tahitian Vanilla. Our company is supported by Experts and Experienced so that our products have high quality standard with big capacity and make us one of The "ALFA" and most trusted exporter company in Indonesia.

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**ALFA VANILLA
INDONESIA**

OUR VISION & MISSION

VISION

Become a global leader in sourcing and distributing vanilla beans collected in a sustainable way so that the farmers, end users and future generation can continue to enjoy these precious resources for many years to come

MISSION

Introducing Papuan vanilla to the world in sustainable way

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**ALFA VANILLA
INDONESIA**

WHY US

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1. FAIR TRADE

Our farmers and workers to have more control over their lives and decide how to invest in their future.

2. SUSTAINABLE FARM

All our beans come from sustainable farming using only organic fertilizer, and all farmers are well taken cared financially for their amazing works.

3. CUSTOMER SATISFACTION GUARANTEE

We work with people who are experts in vanilla, with years of experience to make sure every bean is completely cured with care to perfection.

4. FAST SHIPPING

We ship our order in daily basis, to make sure your beans arrive to you as fast as possible

5. EASY PAYMENT

No worries, we accept payment globally

6. QUARANTINE CERTIFICATE

We always maintain the quality and attach quarantine certificate to ensure that all of our products are healthy

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**ALFA VANILLA
INDONESIA**

OUR PRODUCTS

OUR PRODUCTS

VANILLA TAHITI



Our Indonesian Tahitian beans are grown in Papua Island. Tahitian bean is shorter in length compared to Planifolia bean, ranging between 5.5" to 6.5" inches with black color, plump beans covered with its vanilla oil. Tahitian Beans have a sweeter, fruity and floral smell to it which is very suitable for patisserie and ice cream.

SPECIFICATION

- Grade : Grade A (Gourmet/Premium/Prime)
- Length : 6-7 inches (16 cm – 17.5 cm)
- Color : Black
- Moisture Content : 30 – 35%
- Vanillin Content : 1,5 – 2%
- Flavour Profile : cherries, heady, floral, fruity, sweet
- Basic Preparation : To use a vanilla bean, cut each end off from the vanilla bean and slice through the vanilla bean lengthwise, remove the paste from inside the vanilla bean and use as needed.

RECOMMENDED APPLICATIONS

Use in a variety of cooking and baking applications, including vanilla sugar, sweet sauces, ice cream, cakes and cookies, and homemade vanilla extract. Use vanilla seeds to add a gourmet visual cue to ice cream, custards and crème brûlées. Add to coffee grinds for vanilla-flavored coffee, or add pods to sugar to make vanilla sugar

Ingredients : Vanilla Beans | Product Style : Whole | Shelf Life : 1 year

Handling / Storage : Store in a cool, dry place, avoid sunlight | Country of Origin : Papua, Indonesia

Allergen Information : None Specified

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**ALFA VANILLA
INDONESIA**

OUR PRODUCT

OUR PRODUCTS

VANILLA PLANIFOLIA



Vanilla planifolia or Bourbon Vanilla Beans are very distinct, with a flavor and aroma profile, unlike any other vanilla bean. Indonesia Papua Planifolia Beans are grown in Papua Island, the same island as PNG. Hence Indonesia Papua Beans have similar characteristics with PNG beans. Papua Planifolia Bean has a strong, rich and creamy aroma with a hint of raisin flavor. They are usually between 6.5" to 9" inches long with black color, plump beans covered with its vanilla oil. Our gourmet vanilla beans have a moisture content of roughly 33%. You'll notice that there are no breaks or splits within the vanilla beans; another indication of extremely high quality.

SPECIFICATION

- Grade : Grade A (Gourmet/Premium/Prime)
- Length : 6-9 inches (16 cm – 22 cm)
- Color : Black
- Moisture Content : 30 – 35%
- Flavour Profile : Creamy, Strong, Full, Rich
- Basic Preparation : To use a vanilla bean, cut each end off from the vanilla bean and slice through the vanilla bean lengthwise, remove the paste from inside the vanilla bean and use as needed.

RECOMMENDED APPLICATIONS

Use in a variety of cooking and baking applications, including vanilla sugar, sweet sauces, ice cream, cakes and cookies, and homemade vanilla extract. Use vanilla seeds to add a gourmet visual cue to ice cream, custards and crème brûlées. Add to coffee grinds for vanilla-flavored coffee, or add pods to sugar to make vanilla sugar

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Handling / Storage : Store in a cool, dry place, avoid sunlight | Country of Origin : Papua, Indonesia

Allergen Information : None Specified

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**ALFA VANILLA
INDONESIA**

OUR OFFICE & CONTACT

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