



COLLECTION 2026

LES SECRETS DE SAMBAVA

Spices for your creations

CATALOGUE FOR MANUFACTURERS AND PROCESSORS



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PROFESSIONAL CATALOGUE

Your range at a glance

24 Madagascar products for your production: peppercorns, berries, bark, rhizomes, flowers, peel and powders. Industrial supply with prices on request.

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PROFESSIONAL SOURCING

From Madagascar to your workshop



Les Secrets de Sambava supports your Madagascar spice needs: selecting the ingredient, flavour profile and format to suit your production.

ONE INGREDIENT, SEVERAL FORMATS

Peppercorns and whole spices for infusion or grinding during your process. Slices and peel for maceration. Powders for incorporation into your preparations.

YOUR SPECIFICATIONS

Product, format, required particle size, analytical criteria, packaging and volume: these elements guide your quotation request.

Profiles and intensities are range guidelines from our product sheets. The selected batch data sheet specifies the ingredients, allergens and possible traces, shelf life and applicable storage conditions.

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PEPPERS AND BERRIES

Pink Peppercorns and White Pepper



REF. 01

Madagascar Pink Peppercorns - Grade 1

FLAVOUR PROFILE

fruity · floral · resinous · slightly sweet

FORMAT

Whole berries

FLAVOUR INTENSITY

3/5

SUGGESTED USES

Sauces, fish preparations, fresh cheeses and desserts.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 02

Madagascar White Pepper

FLAVOUR PROFILE

warm · animalic · woody · delicate

FORMAT

Whole peppercorns

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Light sauces, fish, poultry and dairy preparations.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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PEPPERS AND BERRIES

Black Pepper and Voatsiperifery



REF. 03

Madagascar Heavy Black Pepper

FLAVOUR PROFILE

woody · fruity · warm · lingering

FORMAT

Whole peppercorns

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, marinades, meat and cooked vegetables.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 04

Wild Voatsiperifery Pepper

FLAVOUR PROFILE

woodland · resinous · floral · citrus

FORMAT

Stemmed peppercorns

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, meat, fish and chocolate creations.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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PEPPERS AND BERRIES

Wild Peppers



REF. 05

Madagascar Gourmet Wild Pepper - Grade 1

FLAVOUR PROFILE

woody · floral · resinous · long finish

FORMAT

Stemmed peppercorns

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, meat, fish and chocolate creations.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 06

Madagascar Ground Wild Voatsiperifery Pepper

FLAVOUR PROFILE

woodland · resinous · floral · citrus

FORMAT

Powder

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, marinades and aromatic blends.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 x 500 g (see page 21).

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PEPPERS AND BERRIES

Processed Green Peppers



REF. 07

Madagascar Dehydrated Green Pepper - Grade A

FLAVOUR PROFILE

vegetal · herbaceous · bright · mildly pungent

FORMAT

Dehydrated peppercorns

FLAVOUR INTENSITY

3/5

SUGGESTED USES

Sauces, marinades, fish and terrines.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 08

Madagascar Fried Green Pepper - Grade 1

FLAVOUR PROFILE

herbaceous · fresh · salty · crunchy

FORMAT

Fried peppercorns

FLAVOUR INTENSITY

3/5

SUGGESTED USES

Crunchy finishing touches, salads and savoury garnishes.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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PEPPERS AND BERRIES

Coastal Green Pepper



REF. 09

Madagascar Coastal Green Pepper - Grade 1

FLAVOUR PROFILE

vegetal • fresh • fruity • mild

FLAVOUR INTENSITY

3/5

100 % green pepper (*Piper nigrum*). Suggested uses: sauces, fish, poultry and marinades.
250 g, 500 g and 1 kg formats; industrial volumes with prices on request.

Illustrative image • Origin: Madagascar.

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WHOLE SPICES

Cloves and Pili-Pili



REF. 10

Madagascar Cloves

FLAVOUR PROFILE

warm · woody · camphoraceous · powerful

FORMAT

Whole cloves

FLAVOUR INTENSITY

5/5

SUGGESTED USES

Stocks, marinades, meat and spice cakes.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 11

Madagascar Pili-Pili Chillies - Grade A

FLAVOUR PROFILE

bright · hot · fruity · intense

FORMAT

Dried chillies

FLAVOUR INTENSITY

5/5

SUGGESTED USES

Sauces, flavoured oils, marinades and stocks.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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WHOLE SPICES

Ceylon Cinnamon



REF. 12

Madagascar Ceylon Cinnamon Sticks, 16 cm

FLAVOUR PROFILE

mild · warm · woody · honeyed

FORMAT

16 cm sticks

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Syrups, drinks, fruit compotes and slow-cooked dishes.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 13

Madagascar Ceylon Cinnamon Sticks, 12 cm

FLAVOUR PROFILE

mild · warm · woody · naturally sweet

FORMAT

12 cm sticks

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Drinks, fruit compotes, rice pudding and poached fruit.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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WHOLE SPICES

Nutmeg and Cumin



REF. 14

Madagascar Whole Nutmeg - Grade A

FLAVOUR PROFILE

woody · warm · camphoraceous · slightly sweet

FORMAT

Whole nutmegs

FLAVOUR INTENSITY

5/5

SUGGESTED USES

White sauces, purées, gratins and pastry preparations.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 15

Madagascar Cumin Seeds

FLAVOUR PROFILE

warm · earthy · lemony · slightly bitter

FORMAT

Whole seeds

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Bread, pulses, vegetables and meat preparations.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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WHOLE SPICES

Ginger and Turmeric Slices



REF. 16

Madagascar Ginger Slices - Grade A

FLAVOUR PROFILE

lemony · fresh · warm · pungent

FORMAT

Dried slices

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Infusions, stocks, syrups and marinades.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 17

Madagascar Turmeric Slices - Grade A

FLAVOUR PROFILE

earthy · warm · peppery · slightly bitter

FORMAT

Dried slices

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Stocks, infusions, curries and marinades.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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WHOLE SPICES

Hibiscus and Makrut Lime Peel



REF. 18

Madagascar Hibiscus Flowers - Grade A

FLAVOUR PROFILE

tangy · red fruit · floral · bright

FORMAT

Dried calyces

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Infusions, syrups, drinks, jellies and sweet-and-sour sauces.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 19

Madagascar Makrut Lime Peel - Grade A

FLAVOUR PROFILE

zesty · lemony · floral · very bright

FORMAT

Dried peel

FLAVOUR INTENSITY

5/5

SUGGESTED USES

Infusions, sauces, marinades and syrups.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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POWDERS AND BLENDS

Ground Turmeric and Ginger



REF. 20

Madagascar Ground Turmeric - Grade A

FLAVOUR PROFILE

earthy · warm · peppery · slightly bitter

FORMAT

Powder

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, rice, vegetables and spice blends.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 21

Madagascar Ground Ginger - Grade A

FLAVOUR PROFILE

lemony · warm · pungent · fresh

FORMAT

Powder

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Sauces, biscuits, pastries and marinades.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST

Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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POWDERS AND BLENDS

Ground Makrut Lime and Cinnamon

REF. 22

Madagascar Ground Makrut Lime - Grade A

FLAVOUR PROFILE

zesty · lemony · floral · very intense

FORMAT

Powder

FLAVOUR INTENSITY

5/5

SUGGESTED USES

Sauces, marinades, drinks and citrus desserts.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



REF. 23

Madagascar Ground Cinnamon

FLAVOUR PROFILE

mild · warm · woody · honeyed

FORMAT

Powder

FLAVOUR INTENSITY

4/5

SUGGESTED USES

Pastries, fruit compotes, drinks and dry mixes.

250 g · 500 g · 1 kg* / VOLUMES ON REQUEST



Illustrative images · * Some 1 kg formats are supplied as 2 × 500 g (see page 21).

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POWDERS AND BLENDS

Madagascar Curry



REF. 24

Madagascar Curry Powder - Premium Grade

INGREDIENTS DECLARED IN THE PRODUCT SHEET

Turmeric, coriander, cumin, fenugreek, ginger, black pepper, cardamom, cinnamon, sweet chilli.

Warm, spicy, rounded and complex profile · Flavour intensity 4/5.

250 g, 500 g and 1 kg formats · Industrial volumes with prices on request.

Illustrative image · Ingredients and allergens to be confirmed on the batch data sheet.

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SOURCING AND PACKAGING

Professional Packaging



50 g and 100 g for discovery and trials; 250 g, 500 g and 1 kg for professional use. The product sheets show doypack pouches.

DETAILS OF THE 1 KG FORMAT

Hibiscus, makrut lime peel, ginger slices, 16 cm cinnamon sticks and Pili-Pili: the 1 kg format is supplied as 2 × 500 g.

Other industrial volumes, packing, labelling and shipping arrangements: to be defined according to the product and your requirements, on request for quotation.

Illustration of possible packaging · Pack presentation to be agreed.

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RANGE TECHNICAL GUIDELINES

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Product	Format	Intensity*	Page
Pink Peppercorns - Grade 1	Whole berries	3/5	06
White Pepper	Whole peppercorns	4/5	06
Heavy Black Pepper	Whole peppercorns	4/5	07
Wild Voatsiperifery Pepper	Stemmed peppercorns	4/5	07
Gourmet Wild Pepper - Grade 1	Stemmed peppercorns	4/5	08
Ground Voatsiperifery	Powder	4/5	08
Dehydrated Green Pepper - Grade A	Dehydrated peppercorns	3/5	09
Fried Green Pepper - Grade 1	Fried peppercorns	3/5	09
Coastal Green Pepper - Grade 1	Whole peppercorns	3/5	10
Cloves	Whole cloves	5/5	12
Pili-Pili - Grade A	Dried chillies	5/5	12
Ceylon Cinnamon - 16 cm	16 cm sticks	4/5	13

* Flavour intensity as stated in the product sheets: this rating does not measure pungency. Indicative sensory profiles; analytical specifications and shelf life to be confirmed for the selected batch.

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RANGE TECHNICAL GUIDELINES

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Product	Format	Intensity*	Page
Ceylon Cinnamon - 12 cm	12 cm sticks	4/5	13
Whole Nutmeg - Grade A	Whole nutmegs	5/5	14
Cumin Seeds	Whole seeds	4/5	14
Ginger Slices - Grade A	Dried slices	4/5	15
Turmeric Slices - Grade A	Dried slices	4/5	15
Hibiscus - Grade A	Dried calyces	4/5	16
Makrut Lime Peel - Grade A	Dried peel	5/5	16
Ground Turmeric - Grade A	Powder	4/5	18
Ground Ginger - Grade A	Powder	4/5	18
Ground Makrut Lime - Grade A	Powder	5/5	19
Ground Cinnamon	Powder	4/5	19
Curry Powder - Premium Grade	Powdered blend	4/5	20

* Flavour intensity as stated in the product sheets: this rating does not measure pungency. Indicative sensory profiles; analytical specifications and shelf life to be confirmed for the selected batch.

Fried green pepper: green pepper, salt and sunflower oil. Curry: ingredients listed on page 20. Other products contain a single ingredient according to the product sheets.

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YOUR NEXT PRODUCTION RUN

Let's plan your



TRADE PRICES ON REQUEST

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