



COLLECTION 2026

LES SECRETS DE SAMBAVA

Vanilla for your creations

CATALOGUE FOR MANUFACTURERS AND PROCESSORS



GOURMET / EXTRACTION / EXCEPTIONAL

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)



PROFESSIONAL CATALOGUE

Your range at a glance

Whole beans, extraction vanilla, powder and exceptional selections: the products in this catalogue are available to manufacturers and processors, with prices on request.

01 Gourmet Vanilla

Black Bourbon Vanilla	05
Large Black Bourbon Vanilla Beans	05
Bourbon TK Vanilla	06
European Red Bourbon Vanilla	06

02 Extraction Vanilla

Supple Red Bourbon Vanilla Grade 1	08
US Red Bourbon Vanilla Grade 1	08
Red Bourbon Vanilla Cuts Grade 2	09
Chopped Vanilla	09
Bourbon Vanilla Powder	10

03 Exceptional Vanilla

Organic Royale Bourbon Vanilla Pearl	12
Crystallised Bourbon Vanilla	13
Pompona Vanilla	13

Sourcing 03 Packaging 14 Technical Summary 15

Contents

Gourmet

Extraction

Exceptional

Contact

PROFESSIONAL SOURCING

From Madagascar to your workshop



Les Secrets de Sambava supports your Madagascar vanilla needs: selecting the raw material and format, and determining volumes to suit your production.

ONE INGREDIENT, SEVERAL FORMATS

Gourmet beans are suited to whole-bean applications. Extraction vanilla, cuts and chopped vanilla meet processing needs. Powder makes it easy to incorporate vanilla into your blends.

YOUR SPECIFICATIONS

Product, moisture, vanillin, bean size, packaging and volume: these criteria guide your quotation request and the selection of your batch.

The specifications shown are range guidelines. The selected batch data sheet and analyses provide the applicable values, shelf life and storage conditions.

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)



01 / COLLECTION

Gourmet Vanilla



Black beans, large sizes, TK selection and European red vanilla: a range of whole raw materials for professional production.

4 SELECTIONS / 25 KG CARTONS

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)

GOURMET VANILLA

Black Bourbon Vanilla



REF. 01

Black Bourbon Vanilla

Black Bourbon Vanilla

MOISTURE

32 to 38 %

BEAN SIZE

14 to 18 cm

TYPICAL SHELF LIFE

1 year

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

4 g

NET CARTON WEIGHT

25 kg

Vacuum-packed bag in a carton



REF. 02

Large Black Bourbon Vanilla Beans

Black Bourbon Vanilla

MOISTURE

32 to 38 %

BEAN SIZE

18 to 22 cm

TYPICAL SHELF LIFE

1 year

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

5 g and above

NET CARTON WEIGHT

25 kg

Vacuum-packed bag in a carton

Illustrative images · Bean sizes and weights are indicative and depend on selection.

Contents

Gourmet

Extraction

Exceptional

Contact

GOURMET VANILLA

TK and European Red



REF. 03

Bourbon TK Vanilla

Bourbon TK Vanilla

MOISTURE

30 to 32 %

BEAN SIZE

14 cm and above

TYPICAL SHELF LIFE

1 year

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

3.5 g

NET CARTON WEIGHT

25 kg

Vacuum-packed bag in a carton



REF. 04

European Red Bourbon Vanilla

Bourbon Red Vanilla Europe

MOISTURE

28 to 30 %

BEAN SIZE

14 cm and above

TYPICAL SHELF LIFE

1 year

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

3 g

NET CARTON WEIGHT

25 kg

Vacuum-packed bag in a carton

Illustrative images · The selected batch is defined according to your specifications.

Contents

Gourmet

Extraction

Exceptional

Contact



02 / COLLECTION

Extraction Vanilla



Red beans, Grade 2 cuts, chopped vanilla and powder: choose the raw material format best suited to your process.

5 PRODUCTS / INDUSTRIAL FORMATS

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)

EXTRACTION VANILLA

Grade 1 Red Vanilla



REF. 05

Supple Red Bourbon Vanilla Grade 1

Supple Red Bourbon Vanilla G1

MOISTURE

24 to 28 %

BEAN SIZE

13 cm and above

TYPICAL SHELF LIFE

1 year

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

2.5 g

NET CARTON WEIGHT

25 kg

Vacuum-packed bag in a carton



REF. 06

US Red Bourbon Vanilla Grade 1

US Red Bourbon Vanilla G1

MOISTURE

20 to 24 %

BEAN SIZE

13 cm and above

TYPICAL SHELF LIFE

2 years

VANILLIN

1.2 to 2 %

WEIGHT / BEAN

2 to 2.5 g

NET CARTON WEIGHT

20 kg

PE inner bag in a carton

Illustrative images - PE: polyethylene, used for the inner bag in the carton.

Contents

Gourmet

Extraction

Exceptional

Contact

EXTRACTION VANILLA

Cuts and Chopped Vanilla



REF. 07

Red Bourbon Vanilla Cuts Grade 2

Red Bourbon Vanilla Cuts G2

MOISTURE

12 to 20 %

BEAN SIZE

9 to 12 cm

TYPICAL SHELF LIFE

2 years

PE inner bag in a carton

VANILLIN

0.8 to 1.2 %

WEIGHT / BEAN

1.5 to 1.75 g

NET CARTON WEIGHT

20 kg



REF. 08

Chopped Vanilla

Chopped Vanilla

MOISTURE

Below 20 %

BEAN SIZE

Particle size on request

NET CARTON WEIGHT

20 kg

PE inner bag in a carton

VANILLIN

0.8 to 1.5 %

TYPICAL SHELF LIFE

2 years

Illustrative images · Cuts: short beans / pieces; chopped vanilla: fragments.

Contents

Gourmet

Extraction

Exceptional

Contact

EXTRACTION VANILLA

Bourbon Vanilla Powder



A ready-to-use format for dry mixes and preparations that require an even distribution of vanilla.

MOISTURE

5 to 6 %

VANILLIN

1 to 2 %

TYPICAL SHELF LIFE

2 years

NET CARTON WEIGHT

25 kg

Polyethylene (PE) inner bag in a carton

Illustrative image · Particle size to be specified according to your application.

Contents

Gourmet

Extraction

Exceptional

Contact



03 / COLLECTION

Exceptional Vanilla



Our Vanilla Pearl, crystallised Bourbon vanilla and the Pompona variety:
ingredients for your recipes and product development.

3 PRODUCTS / ONE VANILLA PEARL

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)

EXCEPTIONAL VANILLA

Royale Bourbon Vanilla Pearl ORGANIC



OUR VANILLA CAVIAR PRODUCT

A rounded, candied, woody and intense profile. Suggested uses: creams, ice cream, yoghurts, toppings, cocktails and plated desserts.

80 g

Wholesale pack: 6 jars / 480 g net

200 g

Wholesale pack: 6 jars / 1.2 kg net

Industrial volumes on request · Shelf life and specifications on the technical data sheet.

Contents

Gourmet

Extraction

Exceptional

Contact

EXCEPTIONAL VANILLA

Crystallised Beans and Pompona



REF. 11

Crystallised Bourbon Vanilla

Crystallized Vanilla Beans / Forest Bourbon Vanilla

MOISTURE

20 to 28 %

BEAN SIZE

Bean size on request

NET CARTON WEIGHT

20 kg

Inner packaging to be confirmed

VANILLIN

Above 2 %

TYPICAL SHELF LIFE

2 years



REF. 12

Pompona Vanilla

Pompona Vanilla

MOISTURE

20 to 25 %

BEAN SIZE

16 to 27 cm

NET CARTON WEIGHT

25 kg

PE inner bag in a carton

VANILLIN

1.2 to 2 %*

TYPICAL SHELF LIFE

2 years

* Pompona content to be confirmed on the batch data sheet. Illustrative images.

[Contents](#)

[Gourmet](#)

[Extraction](#)

[Exceptional](#)

[Contact](#)

SOURCING AND PACKAGING

Industrial Packaging



VACUUM-PACKED IN CARTONS

Black Bourbon, large beans, TK, European red and supple red Grade 1 vanilla:
25 kg cartons with vacuum-packed bags.

PE INNER BAG

US red Grade 1, Grade 2 cuts and chopped vanilla: 20 kg. Powder and Pompona: 25 kg. Crystallised beans: 20 kg; inner packaging to be specified.

Pasteurisation at the customer's request.

The Pearl is available in 80 g and 200 g jars. Other volumes, bag configurations, labelling and shipping arrangements: on request for quotation.

Original packaging illustration · Pack presentation to be agreed.

Contents

Gourmet

Extraction

Exceptional

Contact

**RANGE TECHNICAL GUIDELINES**

Specifications at a Glance

Product	Moisture	Vanillin	Shelf life	Carton
Black Bourbon	32 to 38 %	1.2 to 2 %	1 year	25 kg
Large Black Beans	32 to 38 %	1.2 to 2 %	1 year	25 kg
TK	30 to 32 %	1.2 to 2 %	1 year	25 kg
European Red	28 to 30 %	1.2 to 2 %	1 year	25 kg
Supple Red Grade 1	24 to 28 %	1.2 to 2 %	1 year	25 kg
US Red Grade 1	20 to 24 %	1.2 to 2 %	2 years	20 kg
Red Cuts Grade 2	12 to 20 %	0.8 to 1.2 %	2 years	20 kg
Chopped	Below 20 %	0.8 to 1.5 %	2 years	20 kg
Bourbon Powder	5 to 6 %	1 to 2 %	2 years	25 kg
Organic Royale Pearl	See data sheet	See data sheet	See data sheet	Jars
Crystallised	20 to 28 %	Above 2 %	2 years	20 kg
Pompona	20 to 25 %	1.2 to 2 %*	2 years	25 kg

Shelf life: the indicative minimum durability stated for the range, subject to confirmation for the batch, packaging and storage conditions. Vanillin contents are reproduced as stated; the analytical basis must be specified on the technical data sheet.

[Contents](#)[Gourmet](#)[Extraction](#)[Exceptional](#)[Contact](#)



YOUR NEXT PRODUCTION RUN

Let's plan your vanilla supply



Specify your preferred product, volume, application and technical requirements. We will prepare a proposal tailored to your needs.

TRADE PRICES ON REQUEST

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Les Secrets de Sambava
Vanilla and spices from Madagascar
Catalogue for manufacturers and processors 2026

Contents

Gourmet

Extraction

Exceptional

Contact