



FOOD & FRUIT TRADE COMPANY



VANILLA

VANILLA
VARESCO GROUP





VANILLA VARESCO GROUP

WHY CHOOSE US?

Selected products

Our team works directly with local growers to produce vanilla and market it efficiently, according to customer needs. All our producers have a long experience in the cultivation of vanilla respecting the traditional methods of treatment of the product.

Vanilla is subjected to continuous quality control, guaranteed by traceability and provided by all analyzes.

**OUR PRODUCTION GEOGRAPHICAL AREAS ARE
MADAGASCAR, MEXICO AND INDONESIA.**





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SOCIAL RESPONSIBILITY AND ECO-SUSTAINABILITY

Varesco promotes development cooperation in one of the poorest countries in the world, carrying out activities that comply with international standards on human rights, decent work, social responsibility and environmental protection.

Varesco provides local farmers with economic, technical and resource support.

The Varesco education programme aims to support local communities to gain access to know-how, enabling them to have a future through agricultural activities and an autonomous and improving level of subsistence.

Varesco means respect for the environment.

Varesco supports local communities and creates jobs while respecting the balance between man and nature. We encourage sustainable development, combining the right yield for the farmer while respecting the ecosystem.



VANILLA PRODUCTS



BEANS

BEANS	Origin	Moisture content	Packaging
VANILLA BEANS GRADO GOURMET	Papantla – Veracruz – Méx	22%-38%	Vacuum packed from: 50 gr • 100 gr • 250 gr • 500 gr • 1 kg

BEANS	Origin	Moisture content	Packaging
VANILLA TAHITENSIS	Indonesia	Ca. 9,70%	For more information contact our offices.
VANILLA PLANIFOLIA (Grade A) VANILLINA 1-1,2%	Indonesia	Ca. 9,70%	For more information contact our offices.
VANILLA PLANIFOLIA (Extract grade) VANILLINA 0.5%	Indonesia	Ca. 9,70%	For more information contact our offices.



VANILLA PRODUCTS



BEANS

BEANS	Origin	Moisture content	Packaging
BLACK UNSPLIT VANILLA (Noire Non Fendue)	Madagascar	30% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED UNSPLIT VANILLA (Rouge Non Fendue RUV)	Madagascar	27% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED UNSPLIT VANILLA (Rouge Non Fendue)	Madagascar	25% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED VANILLA	Madagascar	14 – 16%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
BLACK SPLIT VANILLA (Noire Fendue)	Madagascar	30% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED SPLIT VANILLA (Rouge Fendue RSV)	Madagascar	27% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED SPLIT VANILLA (Rouge Fendue)	Madagascar	25% +/- 5%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.
RED VANILLA Class 1 & 2	Madagascar	14 – 20%	Packaged in waxed paper in a bellows bag and placed in a box containing each about 25 kg net.



VANILLA PRODUCTS



POWDER, SEEDS, CHOP, CINNAMON

Type	Origin	Moisture content	Packaging
POWDER	Indonesia	9-12%	For more information contact our offices.
GRADE A	Madagascar	Less than 10%	For more information contact our offices.
GRADE C	Madagascar	Less than 10%	For more information contact our offices.

Type	Origin	Moisture content	Packaging
VANILLA SEEDS	Madagascar	10%	For more information contact our offices.

Type	Origin	Moisture content	Packaging
VANILLA IN PIECES	Madagascar	18-25%	For more information contact our offices.

CINNAMON	Origin	Moisture content	Packaging
CINNAMON ZEYLANICUM	Madagascar	Less than 14%	For more information contact our offices.



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