



SPICES

by Alen Family

Premium Madagascar
Vanilla





SPICES OF MADAGASCAR

Tradition, aroma, and character from the heart of the island

Madagascar's spices tell a story that begins in its fertile red soil and ends in kitchens around the world. For centuries, the island has been home to some of the world's most prized seasonings - grown in small farms where tradition, patience, and nature come together in perfect balance.

Each spice carries the unmistakable warmth of Madagascar: the intensity of its cloves, the brightness of its pepper, the golden color of its turmeric, and the delicate perfume of its cinnamon. Beyond their flavors, these spices reflect the island's soul - a blend of authenticity, craftsmanship, and deep cultural pride.

At ALON, we celebrate this heritage by bringing these exceptional spices to discerning chefs, traders, and creators who value genuine quality and traceable origin.

OUR MADAGASCAN SELECTION

- Cloves – deep, aromatic, and warm, a cornerstone of Malagasy tradition
- Black Pepper – bold, spicy, and perfectly sun-dried
- Pink Pepper – delicately sweet and floral, handpicked in the highlands
- Cinnamon – fragrant and refined, with a smooth woody sweetness
- Turmeric (Tamotomo) – vibrant, earthy, and naturally golden
- Ginger – bright, zesty, and invigorating
- Kombava (Kaffir Lime) – citrusy and exotic, prized for its unique aroma
- Garlic – fresh and aromatic, with a gentle sharpness
- Baobab Powder – tangy and nutritious, rich in natural vitality