





## PURE VANILLA BY ALON FAMILY

*Celebrating Madagascar's Vanilla Heritage*

For generations, Madagascar's vanilla has been admired for its unmatched aroma and depth of flavor - a true symbol of craftsmanship and tradition. At **Alon**, we honor this legacy by working closely with the island's producers to share their exceptional vanilla with the world.

Our story is one of passion, respect, and continuity. What began as a fascination with Madagascar's rich culture and natural abundance has grown into a long-standing commitment to authenticity and quality. Every bean carries the island's signature - the patience of its growers, the rhythm of its seasons, and the warmth of its people.

For us, vanilla is more than an ingredient - it is a bridge between cultures, connecting Madagascar's heritage to global tables with pride and purpose.

## VANILLA PODS

*Whole Madagascar vanilla beans, hand-picked and cured with care. Rich in natural aroma and flavor, perfect for gourmet creations, infusions, and premium desserts.*



- **Gourmet Vanilla pods**
  - Origin: Madagascar
  - Form: Split or Unsplit
  - Packaging: 5kg vacuum packs
  - Type: Conventional, Organic, Fairtrade
  - Use & Features: Ideal for culinary and industrial applications; retains aroma and flavor during storage.
- **Red Vanilla - Traditional Extraction**
  - Origin: Madagascar
  - Form: Split or Unsplit
  - Humidity: European Type 20–25% | US Type <20–22%
  - Packaging: Bulk, 25kg carton
  - Type: Conventional, Organic, Fairtrade
  - Use & Features: Prepared via traditional extraction methods; suitable for premium vanilla extracts.
- **Red Vanilla - Fast Cured Extraction**
  - Origin: Madagascar
  - Form: Semi-traditional cut vanilla
  - Processing: Controlled scalding and drying; no added enzymes
  - Humidity: <20–25%
  - Vanillin Content: ≥25% (minimum vs. traditional)
  - Packaging: Bulk, 20kg box
  - Type: Conventional, Organic
  - Availability: Limited
  - Use & Features: Fast-cured process preserves natural aroma and color; ideal for extraction and high-quality vanilla products.

## VANILLA POWDERS

*Premium vanilla made from whole pods, carefully extracted, ground, and dried to preserve its natural aroma and flavor. Ideal for culinary, beverage, and gourmet applications, it delivers pure Bourbon vanilla taste in a convenient, ready-to-use powder form.*



- **Vanilla Powders**
  - Origin: Madagascar
  - Form: Ground and dried powder from whole vanilla pods
  - Humidity: <20%
  - Packaging: Bulk, 20kg bag
  - Type: Conventional or Organic
  - Key Features:
    - 100% pure Madagascar vanilla
    - Intense natural aroma and flavor
    - Ideal for culinary, beverage, and gourmet applications
    - Stable quality and long shelf-life due to low moisture

# VANILLA EXTRACTS

*Concentrated liquid vanilla made from premium pods. Delivers authentic depth of flavor for food manufacturers, chefs, and artisanal producers.*



- **Madagascar Vanilla Extract**
  - Strength Options: 100g/L, 200g/L, 400g/L
  - Type: Conventional
  - Key Features: Rich Bourbon vanilla flavor, ideal for desserts, beverages, and gourmet applications
- **Organic Madagascar Vanilla Extract**
  - Strength: 200g/L
  - Type: Organic
  - Key Features: Pure organic Bourbon vanilla flavor, suitable for high-quality culinary use
- **Natural Vanilla Flavoring**
  - Vanilla Content: 4% or 6% vanilla bean equivalent
  - Type: Conventional
  - Key Features: Natural vanilla flavor in ready-to-use form for beverages, bakery, and confectionery
- **Vanilla Flavor with Natural Flavoring Substance**
  - Type: Conventional
  - Key Features: Combines vanilla flavor with natural flavoring substances for consistent taste
- **Packaging Options:**
  - Drum
  - 1L or 500ml Bottle
  - 50ml Vials

## VANILLA PASTE

*Premium vanilla paste combines the rich flavor of pure vanilla beans with a smooth, ready-to-use consistency. Ideal for desserts, sauces, beverages, and gourmet applications, it delivers intense aroma and natural vanilla taste in every portion.*



- **Origin:** Madagascar
- **Form:** Smooth paste, made from premium Bourbon vanilla beans
- **Packaging Options:**
  - 500g jar
  - 5kg bucket
- **Type:** Conventional, Organic, Fairtrade (if applicable)
- **Key Features:**
  - Rich, full-bodied Bourbon vanilla flavor and aroma
  - Ready-to-use for desserts, sauces, beverages, and gourmet applications
  - Consistent texture and quality for professional culinary use
  - Natural color and aroma retention during storage

## VANILLA PEARL

*Premium whole vanilla pearls from Madagascar, offering rich Bourbon flavor and aroma. Ideal for culinary creations, desserts, beverages, and gourmet applications, these pearls ensure consistent quality and natural taste in every use.*



- **Origin:** Madagascar
- **Form:** Whole pearls (premium quality)
- **Type:** Conventional, Organic, Fairtrade (if applicable)
- **Packaging:**
  - 100g jar
  - 1kg jar
  - 5kg bucket
- **Quality & Specs:**
  - Rich, full-bodied Bourbon vanilla aroma
  - Uniform pearl size for consistent culinary use
  - Excellent flavor retention during storage
  - Ideal for desserts, beverages, ice creams, and gourmet applications
- **Notes:**
  - Ready-to-use form simplifies portioning
  - Maintains natural color and fragrance