

Madagascar Bourbon Vanilla directly from the farmer



Dylan Randriamihaja, Vanilla Farmer & Exporter

Our vanilla pods are harvested each year in August in the mountainous region of Andapa, north Madagascar. The green beans are thereafter dried for about eight weeks in the sun and for another three weeks in the shade at our preparation facility in Sambava. Finally, the beans are left to stabilise, before being sorted, graded and packed for export.



Vanilla sun-drying and preparation facility in Sambava

Our Gourmet Bourbon Vanilla pods are from the *Vanilla planifolia* species, an orchid variety. Gourmet, or so-called 'Grade A' vanilla, means that the beans were hand selected for their quality and appearance without splits and cuts and with 29%-33% moisture content at the time of export.

Our vanilla beans are ideal for cooking and baking or adding to alcoholic beverages to make for example Rhum Arrangé, a Malagasy/French speciality. Simply add a few pods into a quality rum brand and let the spirit absorb the gentle, yet intense vanilla flavour for two to three months.

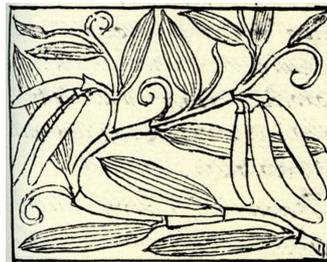
Naturally organic

Our vanilla products are completely natural without the use of artificial fertilisers. More information at www.madagascarspices.com/organic

Why is vanilla so expensive?



Due to an increased demand for natural products worldwide combined with the labour intensive farming and processing, from hand-pollinating through picking, scalding and sun-drying to sorting and air freight, vanilla has become the second highest priced spice after saffron.



Healthy properties, even aphrodisiac?

In ancient times, vanilla was said to have aphrodisiac effects and help against fever.

Although these

properties remain scientifically unverified, it is known that vanilla increases levels of catecholamines, including epinephrine, more commonly known as adrenaline. In an in-vitro test, vanilla was able to block quorum sensing in bacteria. In many bacteria, quorum sensing signals function as a switch for virulence in that microbes only become virulent when these signals indicate that they have the numbers to resist the host immune system response. The essential oils of vanilla are often used in aromatherapy.



Quality assured by Dylan Randriamihaja, Vanilla Farmer & Exporter, Sambava, Madagascar

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