

VANILLA BEANS

Gourmet Black

Vanilla Planifolia



GENERAL CHARACTERISTICS

Pod size: 16-18cm (XL)

Opening: Unsplit

Moisture content: 32-38%

Vanillin content: > 1.6%

Color: Homogeneous, dark brown to black, glossy

Texture: Very supple, plump, round, oily

Requirements: Free from mold, yeast, and foreign matter (dust, textile fibers, etc.)

Additives, colorings, GMOs, ionization: None

Allergens: Vanillin

Primary Packaging: Paraffin paper (white) and cotton thread and/or Vacuum-sealed bag (transparent).

Secondary Packaging: Cardboard (Brown)

Organoleptic characteristics: Sweet, smooth, creamy, fruity, balsamic. Notes of anise, caramel and nuts.

Usage:



Food



Extraction

Formats:

5kg | 20kg | 50kg

WHY CHOOSE MELIPONA?



Access to Origin

Direct sourcing through vetted producer partners in Africa and the Indian Ocean, organised within professionally structured supply chains.



Risk-Managed Sourcing

Active management of operational, country and counterparty risk to ensure continuity, predictability and supply security.



Full Traceability & Compliance Oversight

EClear documentation, data transparency and alignment with European regulatory and market requirements.



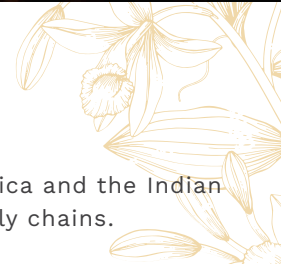
Transparent Commercial Framework

Fair pricing logic, defined volumes and long-term agreements that create stability for both producers and buyers.



Long-Term Supply Chain Resilience

Capacity strengthening, producer partnerships and responsible practices designed to withstand market and climate volatility.



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