



*Vanille***eco**
• VANILLA FROM MADAGASCAR •

MEET OUR EUROPEAN - MALAGASY TEAM

ELEVATING MADAGASCAR'S VANILLA INDUSTRY



WHO WE ARE

We are VANILECO, a team rooted in friendship and passion, dedicated to cultivate the highest quality Bourbon vanilla in Madagascar. Founded in 2016 by four lifelong friends inspired by Madagascar's beauty, we started with a single hectare and a vision. Overcoming language barriers, challenging terrain, and unique local conditions, we built a resilient team and have grown to manage 94 hectares.

Beyond vanilla, we are committed to creating positive change for the people of Madagascar by providing fair employment, supporting local communities, and promoting sustainable practices. Today, we proudly deliver premium vanilla, nurtured with patience, care, and social responsibility, for vanilla enthusiasts across the globe.



OUR MISSION

Cultivate Highest Quality Bourbon Vanilla

We aim to cultivate the highest-quality Bourbon vanilla through innovative, sustainable practices, while fostering meaningful, positive impact within the communities of Madagascar. With responsibility and honesty at our core, we strive to create premium vanilla products that enrich our customers' lives and support the well-being of our employees, their families, and the local economy.

OUR VISION

Lead Sustainable Bourbon Vanilla Growth

We seek to be a leading, transparent producer of Bourbon vanilla in Madagascar, renowned for quality, innovation, and community care. We envision a future where our sustainable farms contribute not only to premium vanilla but also to the economic and educational growth of Madagascar, creating lasting benefits for both the land and its people.





OUR DISTINCTIVE ADVANTAGES

Exceptional Quality

We manage every step of the vanilla cycle—from cultivation to packaging—through a fully vertically integrated process. This ensures premium quality with a rich, authentic aroma and flavor, as every stage is carefully controlled to meet the highest standards.

Sustainable Cultivation

Our vanilla is grown under rigorous quality, sustainability, and ethical practices. We are certified by leading industry standards so we can guarantee excellence and environmental care.

Full Traceability

Our products and materials are fully traceable, giving you confidence in their origin and the integrity of our supply chain.

Community Impact

We invest in community development in Madagascar, supporting education by building schools, helping local hospitals and supporting economic growth.

Ethical Trade

We provide fair wages to our workers, empowering them to improve their families' livelihoods and well-being in rural Madagascar.

Customer Satisfaction

We are committed to exceeding your expectations at every stage, providing you with a product we proudly stand behind.



TRUSTED QUALITY IN OUR FUTURE

Our future is focused on innovation, sustainability, and community growth.

We are innovating our cultivation and drying methods to produce even better quality Bourbon vanilla, while growing our plantations to produce even more. Our vanilla is certified organic, ensuring it meets the highest standards for environmental sustainability and purity. Our commitment to ethical practices drives us toward obtaining Fairtrade and Rainforest Alliance certifications in the near future. Beyond our products, we will continue to invest in the local community through job creation, education, and support for sustainable development.

Our vision is to lead the vanilla industry in Madagascar, creating lasting positive impact for both our customers and the community.

UPCOMING:



RESPONSIBILITY, HONESTY, AND COMMUNITY

At VANILECO, we believe in creating a positive impact beyond producing the finest Bourbon vanilla. During our journey in Madagascar have we have built schools, installed solar batteries in Madagascar hospitals, and actively engage in reforestation efforts. Additionally, we restored a local church, further enriching the lives of the communities we serve by improving access to education, healthcare, sustainable energy, and cultural heritage.

By working with us, you support these initiatives, empowering children, enhancing lives, fostering environmental restoration, and contributing to sustainable development in Madagascar. Together, we create a brighter future for the community we call home.





VERTICALLY INTEGRATED SUPPLY CHAIN



VANILLA JOURNEY



FARMING

PLANTING

Vanilla vines are carefully planted alongside bonara trees, providing natural support and shade.

CULTIVATION

Vines are nurtured for 2–3 years to mature and reach flowering age, by using modern, sustainable farming practices ensure a balance between tradition and innovation.

POLLINATION

Vanilla flowers bloom for just a several hours, requiring precise hand-pollination within this limited window.

MATURATION

Green vanilla beans mature on the vine over approximately 9 months.

HARVESTING

Only fully mature beans are handpicked daily, ensuring the highest quality.



CURING

BLANCHING

Freshly harvested beans are blanched within several days to preserve their essence.

SWEATING

The beans are fermented for 24–72 hours to develop their signature aroma.

DRYING

Carefully dried in alternating day and night conditions to perfect their flavor and texture.

GRADING

Every bean is meticulously sorted and graded to meet premium standards.



CONDITIONING & SHIPPING

PACKAGING

Beans are packed to preserve their quality and freshness.

STORAGE

Properly stored in our warehouses under optimal conditions.

QUALITY CONTROL

Continuous oversight ensures each batch meets rigorous standards.

SHIPPING

Orders are shipped globally under FOB or CIF terms, tailored to customer needs.





4

plantations



94

hectares

OUR LAND PLOTS



2000

Bonara trees per hectare



4000

vines per hectare

OUR PRODUCT PORTFOLIO



Gourmet Vanilla Beans

Length: 14cm-21cm
Moisture: 30%-35%
Vanillin: 1.6%-2.2%



TK Vanilla Beans

Length: 14cm-21cm
Moisture: 26%-29%
Vanillin: 1.6%-2.2%



Red Vanilla Beans

Length: 13cm-21cm
Moisture: 18%-25%
Vanillin: 1.5%-2.2%



Loose Beans

Length: 10cm-21cm
Moisture: 12%-17%
Vanillin: 0.8%-1.4%



Vanilla Powder

A GRADE:
(Ground from whole, non-exhausted RED vanilla beans)
Moisture: <10%
Vanillin: 1.5%-2.2%

B GRADE:
(Ground from whole, non-exhausted LOOSE vanilla beans)
Moisture: <10%
Vanillin: 0.8%-1.4%



UTMOST IMPORTANCE ON QUALITY IN EVERYTHING WE DO

At VANILECO, we uphold the highest standards of quality through meticulous care and innovative growing methods. Our team of agronomists and vanilla specialists, drawing expertise from Europe and Madagascar, has pioneered advanced growing techniques and compost practices to produce a superior vanilla harvest.

Every step, from planting to drying, is closely monitored to maximize aroma and vanillin content, ensuring exceptional flavor in every bean. We are dedicated to continuous improvement and sustainable growth, delivering the best possible product to our customers.

