



Vanilla Bourbon

from Madagascar



Plantation N° E-JSH

Vanilla pods from **Organic Farming** or **Conventional Farming**



KNOW-HOW
100 years of Tradition

Gourmet Vanilla
for professionals

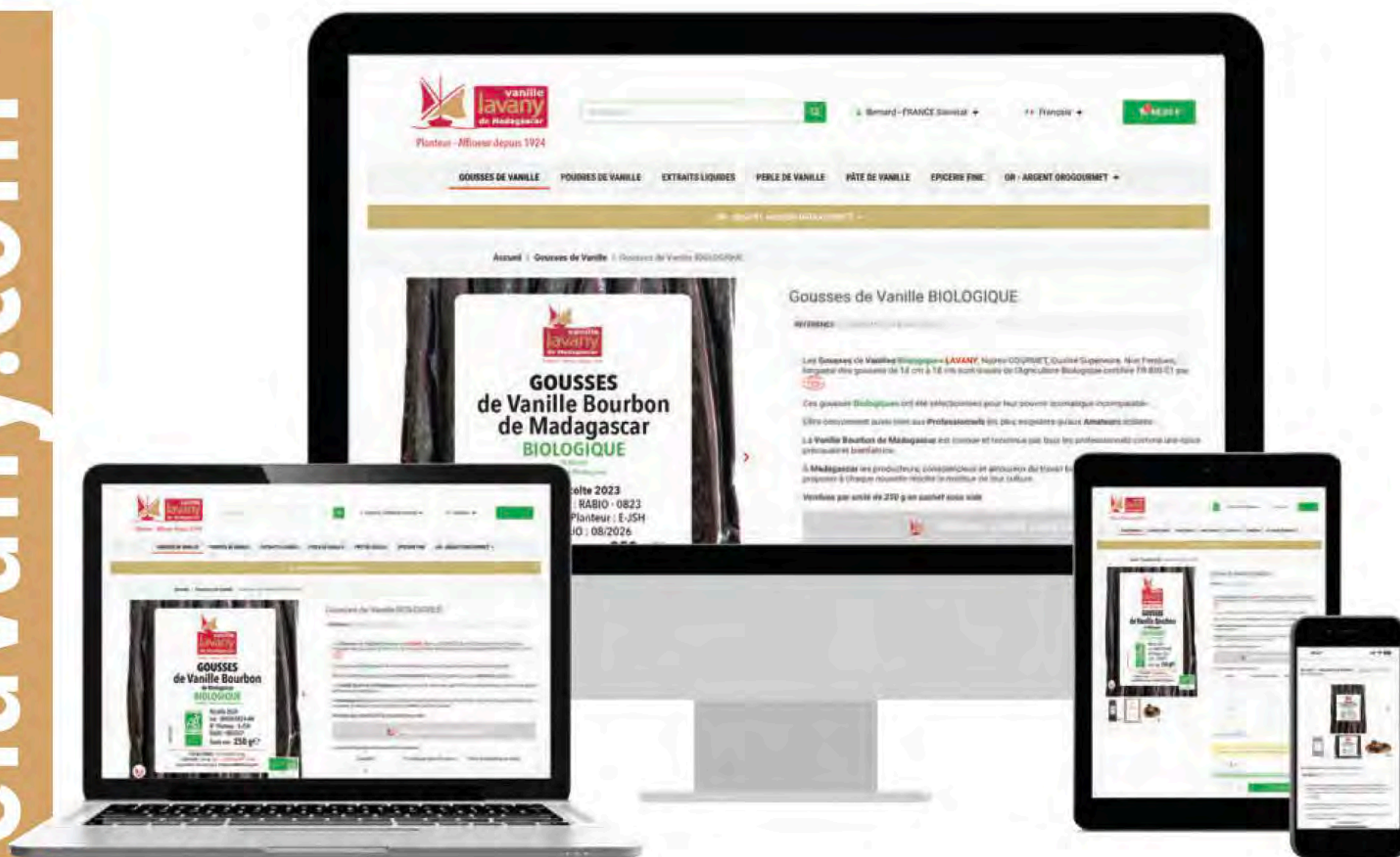
PRODUCT IN MADAGASCAR



Planteur - Affineur depuis 1924

<https://vanillelavany.com>

<https://vanillelavany.com>



- Our Online Store <https://vanillelavany.com>
It allows you to order 7 days a week
Easy to use - fast delivery



Why create your **PROFESSIONAL ACCOUNT**?

- 1 - Consult the **Vanille LAVANY** and **OROGOURMET** catalogs
- 2 - Download our **professional prices**
- 3 - **Order online** with delivery to your address
- 4 - Benefit from a **5% "WELCOME" DISCOUNT** applicable from the first order
- 5 - Accumulate **LOYALTY POINTS** as you order 🟡 deductible from your next order
- 6 - Take advantage exclusively of **PROMOTIONAL OFFERS** reserved for Professional Customers

We are we?



1924 - 2024



By **Lucia RANJA-SALVETAT**
Manager of Vanille LAVANY

The **2024 harvest** was an exceptional edition for our family plantation.

This is our **100th harvest, 100 years of know-how and Tradition.**

We are proud to have perpetuated during these many years the work initiated by our elders.

From a **simple Vanilla Planter-Refiner** at the beginning, we are now among **the recognized distributors of Gourmet Vanilla in Europe and around the World.**

We offer you **AB certified Organic Vanilla** or **Conventional Vanilla.**

Our cultivation and refining methods are 100% natural; no pesticides or fertilizers are used in our plantations.

The health of our consumers is essential and **the preservation of our environment** has always been a concern.

"We are satisfied with what Nature offers us"

Unlike the various European Vanilla traders, **we distribute our Vanillas ourselves.**

This very short circuit ensures **the traceability and quality guarantee** of our Vanillas all year round.

"Direct sale without intermediary from producer to consumer"



The quality of our Vanillas satisfies the most demanding gourmets, we thank you for your loyalty.



THE RANGE



Vanilla Pods
Organic Farming
Conventional Farming



Pure Vanilla Powder
Organic Farming
Conventional Farming



Vanilla Liquid Extracts
Organic Farming
Conventional Farming
200 g/liter - 400 g/liter



Vanilla Pearl
FLAVORING PREPARATION



Vanilla Paste
FLAVORING PREPARATION



NEW



Freshly bloomed, unfertilized LAVANY Vanilla flower.



LAVANY Vanilla liana with mature pods ready to be harvested.



Sorting green Vanilla before scalding is a long and meticulous operation. The pods are selected according to their length, their maturity, their Split or NON-Split aspects.



Scalding LAVANY green Vanilla.



Outdoor drying under the trade winds of the Indian Ocean at Manambato, our refining station in Antalaha.

THE PRODUCTS



Vanilla Pods Organic Farming

Bourbon Vanilla LAVANY Pods from Madagascar, Planifolia variety, from **ORGANIC FARMING**, certified **AB** by , Black GOURMET, Superior Quality, Not Split, pod length from 14 to 20 cm.

These ORGANIC pods have been selected for their incomparable aromatic power. They are suitable for both the most demanding Professionals and enlightened Amateurs.

Appearance: Fat, oily, shiny, supple pod, NOT split.
Scent and taste: Chocolate vanilla, intense and fruity.
Use: In Infusion, Cream, Pastry, Ice cream, Yogurt, Chocolate, Savory and sweet recipes.



Packaging:
vacuum-packed in transparent food-grade PET bags, per 250 g or per 2 pods or per 5 times 2 pods for retail resale.

BBD:
in its vacuum-packed bag: 36 months.

Advice:
To air (minimum 30 minutes) the Vanilla Pods when opening the vacuum-packed bag. Store away from direct sunlight and a heat source. Open the bags as needed.

PRODUCT IN MADAGASCAR



Vanilla Pods Conventional Farming

Bourbon Vanilla LAVANY Pods from Madagascar, Planifolia variety, from **Conventional Farming**, Black GOURMET, Superior Quality, Not Split, pod length from 14 to 20 cm.

These ORGANIC pods have been selected for their incomparable aromatic power. They are suitable for both the most demanding Professionals and enlightened Amateurs.

Appearance: Fat, oily, shiny, supple pod, NOT split.
Scent and taste: Chocolate vanilla, intense and fruity.
Use: In Infusion, Cream, Pastry, Ice cream, Yogurt, Chocolate, Savory and sweet recipes.



Packaging:
vacuum-packed in transparent food-grade PET bags, per 250 g or per 2 pods or per 5 times 2 pods for retail resale.

BBD:
in its vacuum-packed bag: 36 months.

Advice:
To air (minimum 30 minutes) the Vanilla Pods when opening the, vacuum-packed bag. Store away from direct sunlight and a heat source. Open the bags as needed.

PRODUCT IN MADAGASCAR



Planteur - Affineur depuis 1924

THE PRODUCTS



Pure Vanilla Powder AB certified organic farming or conventional farming

Pure Vanilla Powder LAVANY is composed only of whole pods (not exhausted) of **Bourbon Vanilla from Madagascar**, specially refined Planifolia variety

To obtain this powder we have chosen the technology of cold grinding at very low temperature allowing the total conservation of the aromatic and taste qualities of Vanilla:

- no heating during grinding
 - no oxidation
 - homogeneity of the powder obtained and regular particle size (500 μ)
- It mixes perfectly with all preparations.

Scent and taste: Woody and spicy Vanilla

Use: in Infusion, Cream, Pastry, Ice cream, Chocolate, Savory and sweet recipes.

Packaging:

vacuum-packed in transparent food-grade PET bags, per 250 g

BBD:

in its vacuum-packed bag: 36 months.

Advice:

To air (minimum 10 minutes) the Vanilla Powder when opening the bag. Store away from direct sunlight and a heat source.

PRODUCT IN FRANCE



Liquid Vanilla Extracts AB certified organic farming or conventional farming

Vanilla Liquid Extracts LAVANY are prepared with only Bourbon Vanilla from Madagascar, Planifolia variety specially refined for this use, **without alcohol**, with Vanilla pods. The concentration is equivalent to **200** or **400** grams of Vanilla pods per liter of Liquid Extract.

Ingredients: beet sugar syrup, pure Bourbon Vanilla oleoresin from Madagascar (28 x), caramel (sugar - water), Vanilla pods, without the addition of chemicals or flavor enhancers.

Optional: **LAVANY Vanilla Liquid Extracts** can be prepared without seeds.

Scent and taste: Vanilla and Caramel - **Use:** Ice cream, Cream, Pastry, Yogurt

Packaging: in a food-grade amber PET bottle, with a capacity of one liter, with its hermetic screw cap for long-term storage.

- 1 bottle of 1 liter of Extract 200 g weighs 1.25 kg net.
- 1 bottle of 1 liter of Extract 400 g weighs 1.3 kg net.

Deliveries: by 1 liter or in a box of 6 times 1 liter

BBD: in its closed bottle: 24 months

Directions for use: Shake the bottle before each use, the Vanilla grains settling naturally at the bottom.

PRODUCT IN FRANCE



THE PRODUCTS



Vanilla Pearl

FLAVOURING PREPARATION
FOR ICE CREAM AND PASTRIES

The **Vanilla Pearl LAVANY** is the result of a blend of our Vanilla seeds and concentrated **Madagascar Bourbon Vanilla** - Oleoresin.

This preparation comes in the form of a creamy black paste ready to be used. Simple and easy to use, the Vanilla Pearl can be added to your recipe alone or in addition to the Vanilla Pods or Liquid Extracts or even Vanilla Powders, as a **flavour enhancer**.

Due to its original composition, the Vanilla Pearl also brings a strong presence of black seeds in the preparations.

Two packagings:

- in a white food grade PET jar with a screw lid, per **500 g**
- in a transparent food grade PET jar with a screw lid, per **200 g**

BBD:

in its airtight jar: 24 months.

Advice:

store away from direct sunlight and away from a heat source.

The **Vanilla Pearl LAVANY** is prepared for foodstuffs.

PRODUCT IN FRANCE



Vanilla Paste

FLAVOURING PREPARATION
FOR ICE CREAM AND PASTRIES

Vanilla Paste LAVANY is prepared with only **Madagascar Bourbon Vanilla**, Planifolia variety specially refined for this use, **without alcohol**.

Ingredients: Invert sugar, glucose syrup, natural flavouring, Madagascar Bourbon Vanilla (2.5%), natural colouring: beta-carotene (E160a), with the black dots of the spent powder.

May contain traces of nuts, eggs and milk.

Two packagings:

- in a food grade PET jar, with its airtight lid per **1.250 kg**
- in a glass jar, with its airtight metal lid per **125 g**

BBD:

in its airtight jar: 24 months, in its open jar: 12 months

Directions for use:

Mix before use.

Store away from direct sunlight and heat sources.

Vanilla Paste LAVANY is prepared for foodstuffs.

PRODUCT IN SPAIN



Parfumeur - Affineur depuis 1924

THE PRODUCTS



Delicatessen Vanilla Kit

COUNTER DISPLAY 3 rotating sides in A4 format

- It presents the 3 major products of the **Vanilla LAVANY** range.
- 2 **Organic Vanilla Pods**, net weight 8 g, length 17 cm in glass tube
 - 50 ml of **Organic Liquid Natural Extract** 200 g/liter in bottle and blister pack
 - 15 g of **Organic Pure Vanilla Powder** in PET aluminum dose bag

Each product can be replenished separately.

- This compact display will easily find its place on your counter.
- The 3 products are ready to be displayed in an aesthetic packaging, without any handling.

Today more and more consumers are concerned about their well-being and are looking for good healthy products for their diet.

By becoming a Reseller of our excellent quality Vanillas, from **Organic Farming**, from a unique origin, from an identified terroir, you become an actor in this new distribution "from producer to consumer". You also diversify your sources of profit.

- You share and affirm your qualitative approach with your Customers by choosing a **reliable source of supply in a short circuit**.
- You join forces and help a **Family of Vanilla producers in Madagascar**.

COMMUNICATION MEDIA included in the Basic Kit

- 1 window sticker and 50 flyers ... You thus benefit from additional visibility.



Refills for the Delicatessen

Each set of refills can be sold separately.



20 Refills



20 Refills



25 Refills



20 Refills

PRODUCT IN FRANCE





GOLD - SILVER real food

NEW

OROGOURMET

These precious gastronomic decorations will enhance your dishes, desserts or cocktails, bringing an exclusive touch of creativity and originality that will be remarkable.

We work by offering our customers various references as well as the highest quality in our products, adapting to the needs of each professional; chefs, pastry chefs, wine merchants, food companies.

The Orogourmet range is produced in Germany according to European food regulations.



4-page catalog downloadable from the website.

GOLD real food

13 selected references covering all the needs of Professionals.

SILVER real food

5 selected references.

USTENSILS

10 references.

All products are in stock and available immediately. Exclusive distribution on

<https://vanillelavany.com>



PRODUCT IN GERMANY

Our COMMITMENTS and IMPLICATIONS with our village community



We are committed to our fellow citizens of Betavilona as well as to other surrounding villages.

- 1 - Education - instruction for children from 3 to 6 years old
- 2 - Support for health centers:
Bush hospitals and dispensaries.
- 3 - Expansion of drinking water points in our bush village Betavilona.

We share a common destiny with the population of our village, also it is our duty to act across these three main axes to improve the daily life and the future of our children.

Our small pre-school now has about a hundred children, who every day learn to be the enlightened citizen of tomorrow.

From January to June, our school canteen feeds our students.



Our European Customers and Partners make us various donations of school materials, medicines and medical equipment that are transported by sea to Betavilona in order to be directly distributed to the local population, doctors and hospitals by us.



This direct distribution without intermediary, please ensure that your donations benefit directly to the population and in its entirety.

This year we renovated two surgery room of Antalaha hospital the main city of our region in the northeast of Madagascar.

Each Vanilla pod that we sell gives us additional means to achieve these commitments.



We sincerely thank our loyal Customers, without them these actions would have been difficult to carry out.

Lucia RANJA SALVETAT
Sonia SOSA TUNEU



Bernadette RAZANANY, Manager - Ets RANJA

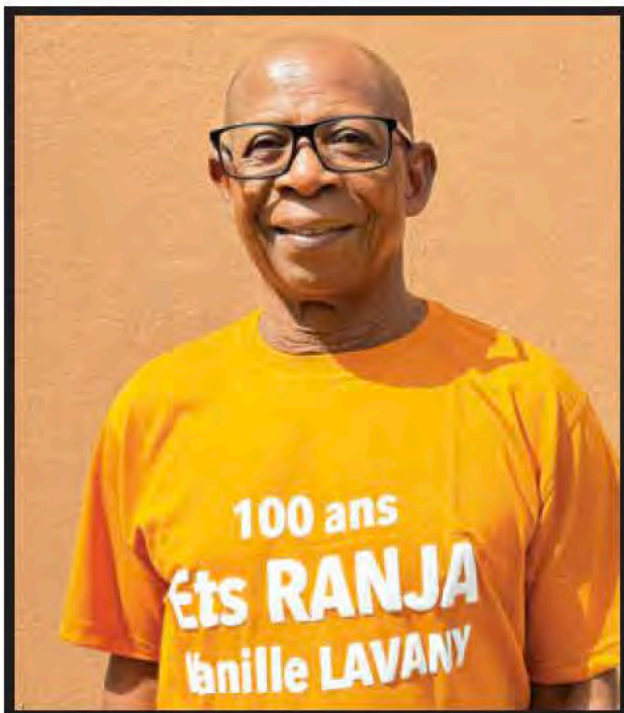
Ets. RANJA

in Betavilona and Antalaha
Madagascar



EXPERTISE

100 years of Tradition



Amédée BOTRA, Technique director



« Naivo » Jean-Eudes JERA, Operations manager



« Go » Hongrie BOTRA, Operations manager



The maturing team at our Manambato maturing station in Antalaha - Madagascar.



Ets. RANJA - Plantation N° E-JSH is the producing company based on a family structure in Madagascar,



Vanille LAVANY is the commercial brand managed by SARL LALINE SAVEURS located in France.



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