



Located in one of the most privileged areas of Ecuador, Vainoa is five minutes away from the beautiful Canoa beach right on the equator.

Our lands are privileged to have a microclimate protected by native forests and have ideal climatic conditions for the growth of vanilla.



These vanilla beans are sweet, floral, and cured with a higher vanillin content level than traditional vanilla. We offer a unique lovely gourmet flavor.

The agricultural way of changing lives!



Vanilla is a low yield, high-care product which has a plant life of 10 years once planted. Our interest is to have rapid growth in the land available, finding interested commercial partners to begin a trust-based business relationship.

We believe Ecuadorean vanilla is the highest quality in the world, carefully grown in greenhouses under strict water control processes to ensure the best flavor under food safety standards.





Process:

- Soil preparation
- Naturally grown under greenhouses
- After 9 months the "art of pollination" is done by women from our community due to their delicate hands
- Harvesting and post harvesting making sure to have the best quality of dried vanilla
- Cured naturally and sundried
- Quality control
- Ready to ship





Humidity 25%-30%

Vanillin 2.5%

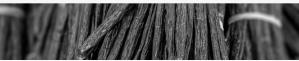
Worlds finest Vanilla -Made in Ecuador-





Technical Data

SIE	Manabi, Ecuador
VARIETY	Tahtense
ACKAGING	Vacuum Packed PP
RESENTATION	1kg-20kg
SHEUFURE	4 years
HUMIDETY	25%- 30%
ETHEREAL EXTRACT	3%-5%
DOSAGE RECOMMENDATION	1per 1000 mix
BEANSPERING	+/-250





Pricing

Dried Vanilla Bean +16 cm Dried Vanilla Bean 14cm-15cm Dried Vanilla Bean 12cm-14cm Vanilla Powder Vanilla Caviar Vanilla Extract

Pricing for all products vary depending on season and volume. Quotation can be done immediately.



THANK YOU!



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vainoa.ec