



VAINOA



finest vanilla



VAINOA
finest vanilla

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-

VAINOA
Finest vanilla

Technical Data

SITE	Manabí, Ecuador
VARIETY	Tahitense
PACKAGING	Vacuum Packed PP
PRESENTATION	1kg-20kg
SHELF LIFE	4 years
HUMIDITY	25%- 30%
ETHEREAL EXTRACT	3% - 5%
DOSAGE RECOMMENDATION	1per 1000 mix
BENEFITS PER KG	+/- 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!

VAINOA

finest vanilla

ALFRED ZELLER

Global Sales

asz@provefrut.com

+593-99 945 0895



Instagram

vainoa.ec