



Vanilla Bourbon

from Madagascar



Plantation N° E-JSH

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





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



1924 - 2025 **We are we?**

Madagascar is the world's leading producer of Bourbon vanilla, a designation that refers to vanilla produced in the Indian Ocean, particularly in Madagascar, but also in the Comoros, Réunion, and Mauritius.

Madagascar's Bourbon vanilla is one of the most renowned vanillas in the world for its quality and its rich, complex aroma.

Vanille LAVANY has been cultivated and cured on our plantation in the rural village of **Betavilona** in northeastern Madagascar since 1924. My sisters, brothers, and I are proud to represent the fourth generation and to continue our wonderful family tradition.

We offer certified organic vanilla by **ECOCERT (FRI-BIO-01)** as well as conventionally grown vanilla.

Since 2002, from vanilla growers and refiners, we have become a recognized distributor in Europe and worldwide of gourmet-quality Bourbon vanilla from Madagascar.

Every year we obtain Vanilla Exporter accreditation from the Malagasy government. Therefore, every vanilla bean we sell contributes to the development of Madagascar.

Unlike other vanilla dealers or traders, we distribute our vanilla ourselves.

"To offer you vanilla at 'low prices,' they don't hesitate to deliver, without your knowledge of course, Bourbon vanilla from Madagascar mixed with beans from other sources... Uganda, India, and various Asian countries."

Our ongoing challenge is to always provide you with excellent quality vanilla at a competitive price, allowing us to make a good living and ensure the sustainability of our plantation. **"The very definition of FAIR TRADE"**

Our very short supply chain guarantees traceability and the origin of your vanilla year-round.

" Direct sales from producer to consumer, without intermediaries "

**Plantation - Refining
Madagascar**



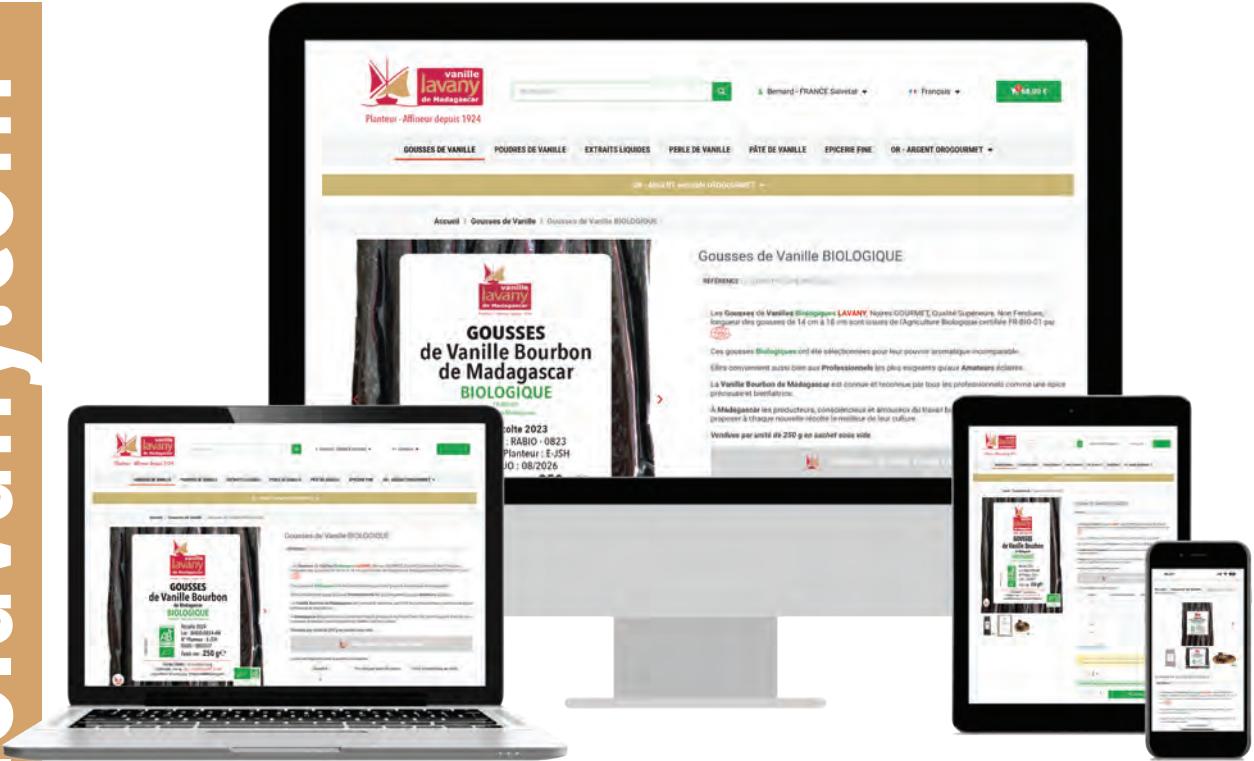
**Distribution
France**



**Customers Users
France - Europe - World**



https://vanillelavany.com



Our Online Store <https://vanillelavany.com>



It allows you to order **7 days a week**
Easy to use - fast delivery



Planteur - Affineur depuis 1924



GOLD - SILVER real food

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 - With each order, accumulate **LOYALTY POINTS**  equivalent to an additional permanent **5% DISCOUNT**, deductible from your next order
- 6 - Take advantage exclusively of **PROMOTIONAL OFFERS** reserved for Professional Customers



Freshly opened Vanille **LAVANY** buds and flowers.



Vanille **LAVANY** vine with mature pods ready to be harvested.



vanille
lavany
de Madagascar

Sorting the green **Vanille LAVANY** pods before scalding is a long and meticulous process. The pods are selected according to their length, ripeness, and whether they are split or unsplit.



vanille
lavany
de Madagascar

Scalding of Vanille **LAVANY**.



Air drying of scalded Vanille **LAVANY** in Betavilona the village of our plantations.

THE PRODUCTS



Vanilla Pods Organic Farming

Bourbon **Vanille LAVANY** Pods from Madagascar, Planifolia variety, from **ORGANIC FARMING**, certified **AB** by **ECOCERT**, 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

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.



Vanilla Pods Conventional Farming



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

These CONVENTIONAL 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

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.



THE PRODUCTS



Pure vanilla Powder AB certified organic farming or conventional farming

Pure Powder Vanille **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

Liquid Extracts Vanille **LAVANY** are prepared with only Bourbon vanilla from Madagascar, Planifolia variety specially refined for this use, **without alcohol**, with vanilla seeds. 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: Liquid Extracts Vanille **LAVANY** 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 weight 1.25 kg
- 1 bottle of 1 liter of Extract 400 g weight 1.3 kg

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

BBD: in its closed bottle: 24 months

Directions for use: Shake the bottle before each use, the vanilla seeds settling naturally at the bottom.

PRODUCT IN FRANCE



Panteur - Affineur depuis 1924

THE PRODUCTS



Vanilla Pearl

FLAVOURING PREPARATION FOR ICE CREAM AND PASTRIES

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

BBD:

In its airtight jar: 24 months.

Advice:

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

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

PRODUCT IN FRANCE



Vanilla Paste

FLAVOURING PREPARATION FOR ICE CREAM AND PASTRIES

The Paste **Vanille 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 glass jar, with its airtight metal lid, per **125 g**
- in a metal can, with its airtight plastic lid, per **1.25 kg**

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.

The Paste Vanille **LAVANY** is prepared for foodstuffs.

PRODUCT IN SPAIN



THE PRODUCTS



25 «CHEAP» Refills



20 refill packs in blister packs



20 Refills



20 refill packs in blister packs

Gourmet Food Refills

Each refill pack can be sold separately.

The 3 main products in the **Vanille LAVANY** range.

25 "CHEAP" REFILLS

2 Organic vanilla Pods,
14 cm long, 6 g net weight in a vacuum-sealed bag

20 REFILLS

2 Organic vanilla Pods,
17 cm long, 8 g net weight in a glass tube and blister pack

20 REFILLS

15 g Organic Pure vanilla Powder in a zip-lock pouch

20 REFILLS

50 ml Organic Liquid vanilla Extract in a bottle and blister pack

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 premium, **organically grown** vanilla, sourced from a single, identified terroir, you become a key player in this new distribution model.

You also diversify your revenue streams.

You share and demonstrate your commitment to quality to your customers by choosing a reliable, short supply chain.

" From producer to consumer "

You partner with and support a Malagasy Family of **Bourbon vanilla producers in Madagascar**.



Agriculture Madagascar

Free marketing materials available:

Window sticker and flyers

This will give you increased visibility.



Window sticker
95 x 145 mm



Flyers
105 x 150 mm



PRODUCT IN FRANCE

OROGOURMET



GOLD - SILVER real food

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

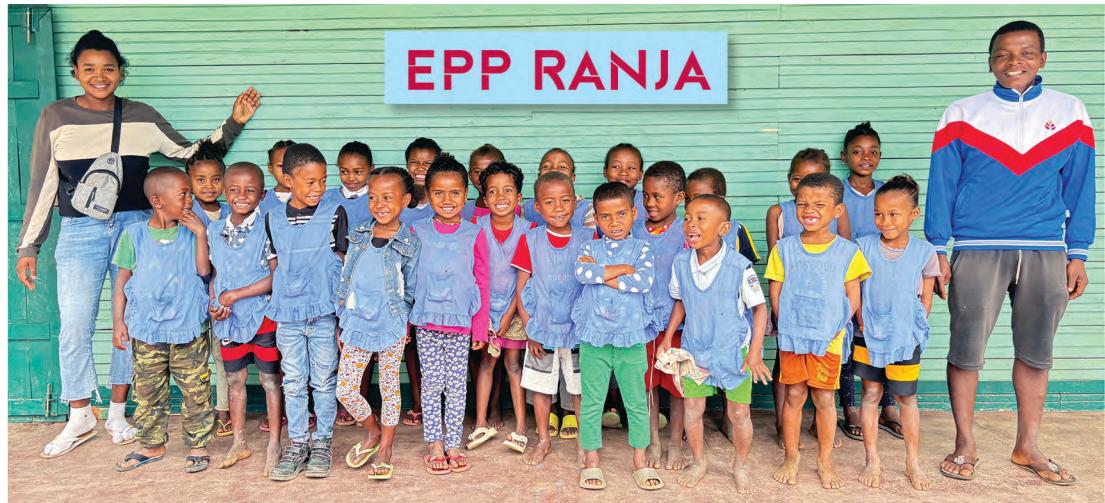
<https://vanillelavany.com>



PRODUCT IN GERMANY

Our association: RANJA PROJECT - NIF G56950058 - No. 74829

Our ongoing commitment to our village community of Betavilona is focused on improving daily life.



Our children are always eager and proud to attend a private school equipped with materials (books, notebooks, pens) from the age of 3-6, free of charge.



For the 2025-2026 school year, four of our girls, aged 7-12, who have exceptional academic abilities, are attending school in the city of Antalaha to continue their studies.

This very long-term commitment will continue until they are able to "fly on their own."

We have provided them with:

- A new house
- A paid housekeeper who takes care of them throughout the school year, replacing their parents who remain in the bush.



The Betavilona Women's Association actively participates in this community endeavor.

We fund various small projects that these mothers develop (crafts, small food stalls, small businesses, etc.).

These activities are entirely funded by our association.

Lucia RANJA SALVETAT
Sonia SOSA TUNEU

Every Vanille **LAVANY** customer indirectly contributes to these charitable and humanitarian efforts.
Thank you for your continued support.
With you by our side, these initiatives become a reality and sustainable.



The management team of Ets RANJA - Madagascar accompanied by Lucia RANJA SALVETAT and Sonia SOSA TUNEU on the stand at the Gulfood Dubai 2025 exhibition.



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



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



Planteur • Affineur depuis 1924

<https://vanillelavany.com>

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