

What We Offer



Product Quality

From harvesting to delivery to our customers, we always try to maintain the quality of our products. From the selection and assessment, we provide quality that suits your request.



Test Reference

To meet various requirements from consumers and local authorities, we provide various quality and feasibility tests carried out by internationally certified testing institutions.



Fast and Reliable Shipping

We work with well-known shipping services and already have an international network. We are always committed to providing delivery status that is always updated every time the process runs.



Product and Service Consulting

We are aware of the importance of prioritized service for customer satisfaction. We always prioritize our services such as answering information services, shipping updates, communicating to meet the requirements of customers and local authorities, etc



Reliable Price Quote

We are ready to offer our quality product at a competitive price



CV. Agri Flourish Abadi



Jalan Ratna, Banjar Tegal, Tulikup
Gianyar, Bali 80515, Indonesia



(+62) 822 1010 4806



contact@agriflourishabadi.com



www.agriflourishabadi.com

Follow us on :



@agriflourishabadi



@agriflourishabadi



VANILLA PLANIFOLIA ANDREWS

HS CODE 09051000



Visit our website for
further information

WHAT CHARACTERS DO WE HAVE

Our vanilla beans are renowned for their sweet, creamy essence, which also includes earthy qualities, smoky undertones, and subtle floral notes. High in vanillin, these beans provide a rich, caramel-like flavor complemented by delicate hints of chocolate. They possess a robust, woody character with a touch of sweetness.

OUR PRODUCTS

Dried Vanilla Bean Grade A / Gourmet Vanilla

Size of Whole Beans : approx. 18 cm to 21 cm
Moisture Content : More than 30 %
Vanillin Content : From 2,7 % to 3,1 %
Ash Content : Less than 8 %
Color : Dark Brown, Shiny
Bean Condition : Flexible, Full,Oily
Odor : Specific for Vanilla
Best For : Gourmet culinary applications



Dried Vanilla Bean Grade B

Size of Whole Beans : approx. 14 cm to 17 cm
Moisture Content : Less than 30 %
Vanillin Content : From 2,3 % to 2,6 %
Ash Content : Less than 8 %
Color : Reddish-brown
Bean Condition : lower moisture, easier to grind.
Odor : Specific for Vanilla
Best For : Extract, syrups or vanilla powder



WHY WE DIFFERENT THAN OTHERS

Our advantage is our willingness to conduct tests, enabling us to offer vanilla beans based on laboratory results. This approach helps us maintain our credibility by ensuring we sell according to quality and honesty.

1. Our Quality Test

We conduct a quality test based on parameters specified by the buyer. Test results will be provided within approximately 10 working days. All documentation related to the test results, along with proof of payment, will be sent directly to the buyer. We chose Sucofindo, a reputable testing institution in Indonesia, which is partly owned by the Government of the Republic of Indonesia and SGS Geneva <https://www.sucofindo.co.id/en/>



2. Buyers Can Test It Themselves

Buyers have the option to request a product sample, allowing them to test it in their own countries. We can accommodate the quantity of product samples requested. To request a sample, buyers should contact us via email and complete a request form, which will serve as valid documentation for both parties.



WHAT PARAMETER TEST DO WE HAVE

Vanillin Content : the primary flavor compound in vanilla extract and is responsible for its characteristic aroma.

Moisture Content : refers to the percentage of water present in the bean. Beans with higher moisture levels are generally considered more aromatic and fresher.

Ash Content : the inorganic mineral residue remaining after all organic matter has been burned away.

WHAT QUALITY DRY VANILLA BEANS DO WE HAVE

To evaluate the quality of dried vanilla beans, we conduct laboratory tests using samples taken directly from farmers of our dried vanilla beans grade A (Gourmet). These tests assess the quality, characteristics, and physical properties of the vanilla beans. Additionally, our farmer leader also performs a vanilla quality test. The results from both tests can be directly compared for consistency and accuracy.

Conducted by Agri Flourish

PARAMETER	TEST RESULT
Vanillin Content	3,11 %
Moisture Content	> 30 %
Ash Content	6,47 %
Size of Whole Beans	20,98 cm

Conducted by Farmer's Leader

PARAMETER	TEST RESULT
Vanillin Content	2,98 %
Moisture Content	> 30 %
Ash Content	6,27 %
Size of Whole Beans	20,05 cm